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STOKES SEED SERVICES



HEREDITY



VIGILANCE

1929



For the reproduction of this wood-cut, we are indebted to Mr. J. J. Lankes.

THE HARVEST

Our devotion to our job is planted deep in its creative possibilities. Always we are working for next year's harvest, or the year after. There is, of course, beauty in our Vanguard or Marglobe fields. There is a satisfaction in work well done,—in exacting detail accomplished. We even admit to a feeling of assurance when our warehouse is filled with the harvest. But the real joy of our job is in the knowledge that here under our roof-tree we hold something of life.

Here for the asking, you may have "fields green as a prophet's banner,"—brought to you from under Italian skies. Here in a dusty cotton bag is a latent force that will fill you a train load of tomatoes from the Rio Grande, or will ballast a coaster from the Islands. There is great inherent strength even in a pile of tomato seed.—F. C. S.

Heredity . . . Vigilance

ALMOST any carefully layed program will succeed if it is adhered to with unremitting energy. For a number of years we have persistently developed a policy of variety simplification, under the conviction that in the end such a policy would commend itself to the commercial vegetable grower,—by reason of its economies and of its greatly increased control. That this confidence was justified is now evident by the fact that our volume of business is at present far ahead of that of any preceding year,—all of which we take to be the direct result of being able to place a definitely superior product in the hands of our customers, at a figure comparable to, and in some cases lower than, the prices asked by the general competition.

This combination is proving to be justly popular with the buyer and has more than justified the faith we have had in the ultimate value of simplified practice. The production of Stokes Seeds is in the hands of twenty-five men, all of whom appreciate fine things, and all of whom, by character, training and tradition, are fitted to carry their responsibility. This year, as a new development in our organization, we have established a Winter Proving Ground in the lower Rio Grande Valley of Texas as a final check against error. This is another of the progressive steps by which our firm has led the way. Stokes Seeds are now a definite factor in the vegetable industry of the United States. This catalog is their spokesman.



FRANCIS C. STOKES & CO.

WASHINGTON SQUARE ~ PHILADELPHIA, PENNSYLVANIA

Texas Branch
WESLACO

Florida Branch
SANFORD

Canadian Branch
ST. CATHARINES, ONT.

"We are in this business because
we believe in it."

Francis C. Stokes



any chance, you receive a package of seed with the seal broken, we ask that this be returned at our expense for in such cases there may have been tampering with the package.

OUR PLANT BREEDING DEPARTMENT



It is our feeling that no seed growing or merchandising organization is complete without doing some of its own research and plant breeding. This department of our Company has been in charge of Mr. M. Mokta, F. R. G. S. A number of different programs have been organized. Among the most promising at the present time is a new strain of Marglobe Tomato which we hope to have on the market by June 1929. We are now about to harvest

the third generation of a special selection for far greater solidity,—a factor which should greatly add to the shipping quality of this already splendid tomato.

This is a replica of the dated seal which will be used this year on our seed packages. This firm has been giving germination tests on its seed packages for a number of years past. It is our feeling that this is information which a customer is rightly entitled to. The figures shown are taken from the latest tests made in our Seed Laboratory and these tests are constantly rechecked at our branch offices. If, by

PERSONAL NOTICES

There is no charge for delivery of Stokes Seed to any post office or Express office in the United States or Canada. The price quoted in this book is the price delivered to your door. You are not required to figure up the probable postage charge for there is none. The only exception of goods on which we do not pay transportation are our Mary Washington Asparagus roots. These are sold f.o.b. our New Jersey growing station.

You take no risk in making us your remittance by Postal money order, Express money order or bank draft. We will appreciate receiving cash with order for the C.O.D. is expensive and it is necessary to assess the collection charge to the amount of the bill. We guarantee the safe delivery of our goods to you and in instances where there is any error or cause for complaint, a post card advising us of the difficulty will remedy it promptly.

Stokes Seeds are not sold under the usual non-warranty clause and have not been for a great many years. We have found that our customers play fair with us if we play fair with them. We have been in this business nearly fifty years and have found that it pays invariably to try to do the right thing under all circumstances.



OUR NEW WINTER PROVING GROUND

This very inadequate photograph of our new Winter Proving Ground was taken on November 1, 1928. This service opens an entirely new field in seed merchandising and one that will prove of benefit to our customers. The purpose of this Winter Proving Ground is to make a bag-by-bag test of our entire seed supply, thus practically eliminating the last chance for mechanical error in wrong labeling, etc. In the vast majority of cases, we will have this final bag test before the seed is actually sold. This new work is being carried on near Weslaco, Texas, within eight miles of the Rio Grande River and is in charge of our Texas Manager, Mr. Reed S. Lehman.



STOKES SEED SERVICES ARE COUNTRY-WIDE IN THEIR SCOPE

CANADA



Mr. Harry Gale, Mgr. of our St. Catharines, Ont., office

FLORIDA



Mr. C. Russell Mason, Mgr. of our Sanford, Fla., office

TEXAS



Mr. Reed S. Lehman, Mgr. of our Weslaco, Texas office

Our Branch Offices are in Able Hands

Our Florida, Texas and Canadian branches have been organized to more completely serve our customers in the wider territory. The reception accorded our effort is deeply appreciated at our home office. These branches are ably manned by trained, loyal, active men who understand your problems. We are supporting them with full supplies of our very best seed stocks.



Send Your Orders to the Office Nearest You

Everyone wants promptness in delivery and nothing suits us better than to see that our seeds are in your hands as soon as possible,— within 24 hours in many cases. Our branch stores have facilitated this feature. Canadian customers will, of course, send their orders to our St. Catharines, Ontario branch in order to save the expense and delay of customs.

MARY WASHINGTON

The most profitable asparagus,—very large, productive and rust-resistant

This firm has shared a large part of the Mary Washington Asparagus business. Nine years ago we offered the original Washington stock, the first of the Department of Agriculture rust-resistant varieties. When the superiority of the Mary strain, named in honor of George Washington's mother, was established we were among the first to offer it. Since that time we have done an increasing volume of business with large Asparagus growers, and in line with our policy of carrying only the best we have discarded all other varieties including the Washington and Martha strains. We see no object in recommending anything but the best, for there are enough handicaps in the vegetable business. Mary Washington is earlier, larger and longer than either the Washington or the Martha strains and for all commercial purposes is equally rust-resistant. In view of the prevalence of rust, it is utter folly for a grower to plant additional acreage with the old varieties such as Palmetto, Giant Argenteuil, etc., which are susceptible to rust. We can now definitely state that green Asparagus is bringing a higher price on the general markets than white. The fact that Mary Washington produces a very large, tight tip and will not prematurely sprang out is greatly in its favor in the production of green Asparagus. A loose-budded stalk does not keep well and will not retain its flavor.

No. 1.—MARY WASHINGTON SEED. (RESCREENED)

Our entire seed supply of Mary Washington now comes from fields one generation removed from the parent stock. This is selected, rescreened seed so that it is all graded as to size and assures uniform seedlings. This seed is all from the 1928 crop of which the germination is particularly strong—over 97%. Some growers are situated as to soil and climate so that they can produce their own roots. It should be kept in mind, however, that a poorly grown root has very little value, and unless you are in a position to make a thoroughly good job of it, it is better to buy our giant size roots as offered herewith. Price, delivered: oz., 20¢; ¼ lb., 75¢; ½ lb., \$1.30; 1 lb., \$2.50; 5 lbs., @ \$2.40 per lb.; 10 lbs., @ \$2.25 per lb.; 50 lbs., @ \$2.00 per lb.

No. 2.—Giant Mary Washington Roots

This is the sixth year that we have offered Mary Washington Asparagus roots. During this period our firm has distinguished itself by the quality and quantity of roots sold. Among large Asparagus growers we are considered one of the most reliable sources of supply in this country. Being one of our chief specialties, we have given Asparagus close attention.

Because of the importance of Mary Washington to our firm, we have made a thorough study of the industry with the conclusion that it is a complete loss of time and investment to plant anything but the giant size roots grown from pedigreed seed. Our illustration on the opposite page visualizes this important point. We leave it to you to judge which of the two roots you would prefer to plant in your new bed. The stunted, underground root on the right will, it is true, produce some Asparagus but what chance has this kind of root compared to the finely developed crown on the left which is a fair sample of what we are offering. Our roots this year have been grown in Burlington County, New Jersey under ideal conditions of cultivation. The soil has been enriched by several seasons of alfalfa growth which has supplied a complete humus. In addition to this, the field has been highly fertilized and, perhaps what is most important, each individual root has been allowed space enough for its full and natural development. Many growers of Asparagus roots try to raise too many to the acre and thus eliminate all chance of producing a full-size root. The production of a giant root costs a great deal more than its weak sister. The price we ask, however, is not out of proportion to its increased value. Our roots are sold f.o.b. New Jersey shipping point and are sent by Express unless otherwise noted. Price, 50 roots, \$2.00; 100 roots, \$3.00; 500 roots, \$12.00 per 500; 1,000 roots, \$20.00 per 1,000; 5,000 roots, @ \$18.00 per M; 25,000 roots @ \$16.00 per M.



This photograph clearly shows the high branching habit of Mary Washington—the factor that makes it such a valuable variety for green cultivation

ASPARAGUS (*ASPARAGUS OFFICINALIS*)

ORIGIN—A native of Europe, having grown in its wild state in Great Britain, Russia and Poland. The Britons, Gauls and Germans used it merely as a medicine. Gerard states that it takes its name after the Latin, in that it signifies the first spring or sprout. The Romans introduced it as an edible food. Cato the Elder, 200 B.C., treated the subject with great care. Pliny distinguished a fine difference in the character of Asparagus grown near Ravenna and certain other outlying points from Rome. Its cultivation and use as a vegetable was made known to the people of the North by the invading Roman armies. It is spoken of as a cultivated English vegetable in the early sixteenth century; and in 1683 we have record of it in the London markets.

To Be Successful with Asparagus

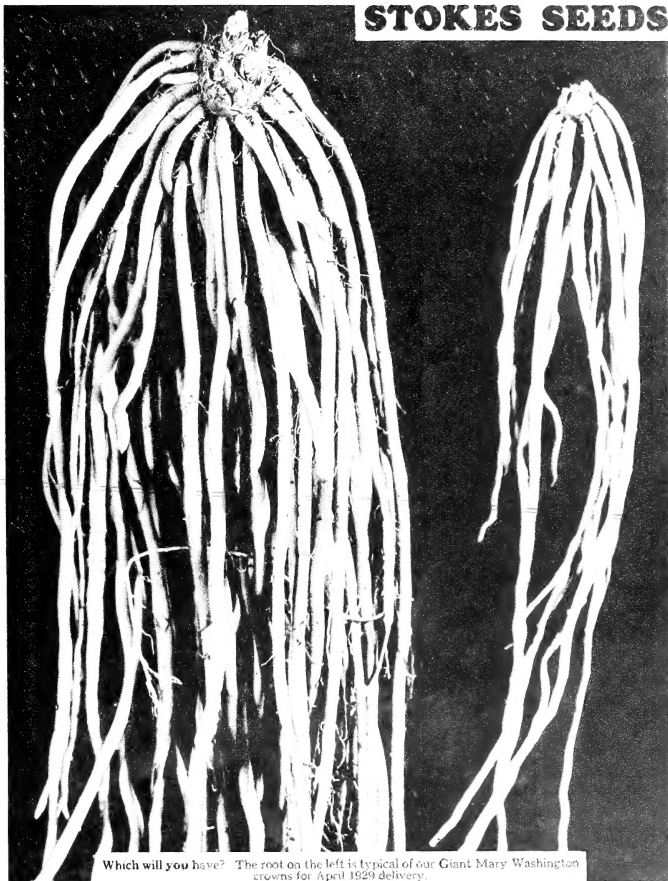
Asparagus is of comparatively easy culture once a bed is established. It should, with moderate care, produce for upward of twenty years. In the matter of soil, a sandy loam is preferable, although not a necessity, for Asparagus is very adaptable to variable soil conditions. The bed must be well drained, however, for it will not thrive under extreme moisture. Preparation of the soil by thorough subsiding and deep plowing is a necessary step. Go down at least 15 inches. Assuming that green Asparagus is preferable over the white or blanched variety, we recommend that trenches be dug 4½ feet apart. These trenches should be a foot deep, with the earth thoroughly loosened and liberally dressed with well-decomposed stable manure, and a layer of at least 2 inches of fresh earth put over this. This allows a depth of about 8 inches for the planting of the Asparagus root. Very often the trench is left open, with only about 2 inches of soil over the roots or crowns, fresh soil being applied as the root develops, until, by the close of the first season, the surface is practically level. We recommend that roots be set 20 inches apart in the row. Thus, approximately 5,000 roots are required per acre. This is about the number of roots that can be produced from one pound of seed.

Contrary to former practice, the best Asparagus growers now transplant only one-year-old roots. It appears that the shock of transplanting two or three-year-old roots

greatly retards the future growth and delays cutting. There is still a practice among some firms of listing their first-grade Asparagus roots as two-year-old roots, and their second-grade as one-year-old. Do not be misled on this point. Our large, one-year-old roots will allow a three-weeks' cutting season the spring after they are set. The second season thereafter, a full season cut may be obtained. April and May are the best months for setting out an Asparagus bed. We do not recommend Fall planting.

Arguments pro and con for green and for white Asparagus are now drifting over to the green side, so that now very few markets pay a higher price for the big, coarse white sorts. The consumer has discovered that the green product has the more delicate flavor. The two types are produced from the same variety—the difference of color being entirely due to cultural treatment. Incidentally, green Asparagus can be grown in much stiffer soil than the white. To produce green Asparagus, practice level cultivation and cut almost entirely above the ground; for white Asparagus, it is necessary to hill the rows, cutting some 8 inches below the ground. Of all vegetables which are improved by quick handling and freshness, Asparagus is, perhaps, the best example. It begins to lose its rare flavor within twenty minutes after cutting. There is a lesson in this for the wide-awake roadside marketer.

STOKES SEEDS



Which will you have? The root on the left is typical of our Giant Mary Washington crowns for April 1929 delivery.

Mr. H. D. Culin, our Asparagus root grower, with our Mr. C. R. Mason inspecting the field of one-year-old Asparagus seedlings from which our roots will be delivered. Note the unusually heavy growth of fern.

STOKES SEEDS



Our stock of Fordhook Bush Lima Beans is remarkably free from runners

LIMA BEANS (PHASEOLUS LUNATUS)

ORIGIN—Apparently the pole Lima Bean was known in America long before the discovery. It is a native of Tropical America, probably Peru or Brazil. Although quite different in general form and appearance from the ordinary string bean, *Phaseolus Vulgaris*, it is, nevertheless, closely related. The Lima Bean was met with by the Spaniards on their first contact with the Indians of Florida, Mexico and Peru. Wild forms of the Lima Bean are known in the Upper Amazon River Valley and its seeds together with certain other vegetable seeds have been found in ancient Peruvian tombs at Ancon. The Indians of both North and South America were well acquainted with the species. The traditions of the cliff dwellers in our Southwestern desert country have it that they were first gathered from the nearby canons thousands of years previous.

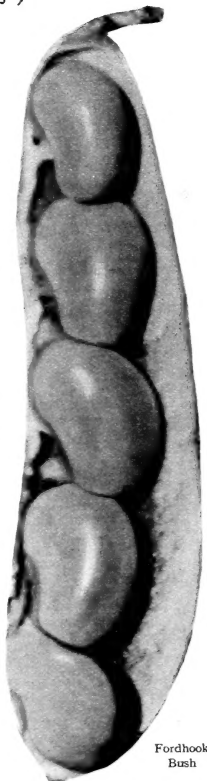
The Bush Lima is a type of more recent discovery, having been located along a roadside in Virginia about one hundred years ago, and later introduced by Landreth. The broad bean of the old world, *Vicia Faba*, little known in this country, is not related to the genus *Phaseolus*.

No. 3—FORDHOOK BUSH

Days to maturity, 75. Introduced by Burpee in 1907. An improvement on the Dreeer's Lima. The plant will attain a height of about twelve inches. It is a prolific bearer. The pods will range from four to four and one-half inches in length and will contain five or more large Beans of exceptional quality. The dried Beans are oval in shape, very thick and white with a greenish tinge. As is the case with all Lima Beans, we would warn our trade not to plant them until the ground has become thoroughly warmed by the late Spring sun, and under no circumstances should cracked Beans be planted, for, although they may have the strength to germinate, they will not be able to force the sprouts through the ground. Growers should be on their guard against purchasing certain stocks of Fordhook now available which have reverted back to the original running type,—a characteristic which is thoroughly undesirable. There is a short supply of high-grade Forkhook seed available this year. Our advice is to cover requirements as early as possible. Price, delivered: ¼ lb., 20c; ½ lb., 30c; 1 lb., 50c; 5 lbs., @ 48c per lb.; 10 lbs., @ 45c per lb.; 50 lbs., @ 40c per lb.

No. 4—CHALLENGER POLE

Days to maturity, 85. Introduced by Thorburn in 1882. This variety is similar to the older Dreeer's Pole Lima, differing only in that the pods are slightly larger and more often five seeded. Because of these facts, it has entirely replaced that variety, but is frequently sold under the name of Dreeer's Improved Pole. The plant is large, throwing vigorous runners, which are of the climbing habit. It is very productive, throwing pods four inches in length, broad, straight, flat, six seeded and dark grayish green. Green-shell Beans are medium in size, light green color and of excellent quality. The dried seeds are subcircular in outline, oval in cross section and greenish white in color. Price, delivered: ¼ lb., 15c; ½ lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 24c per lb.

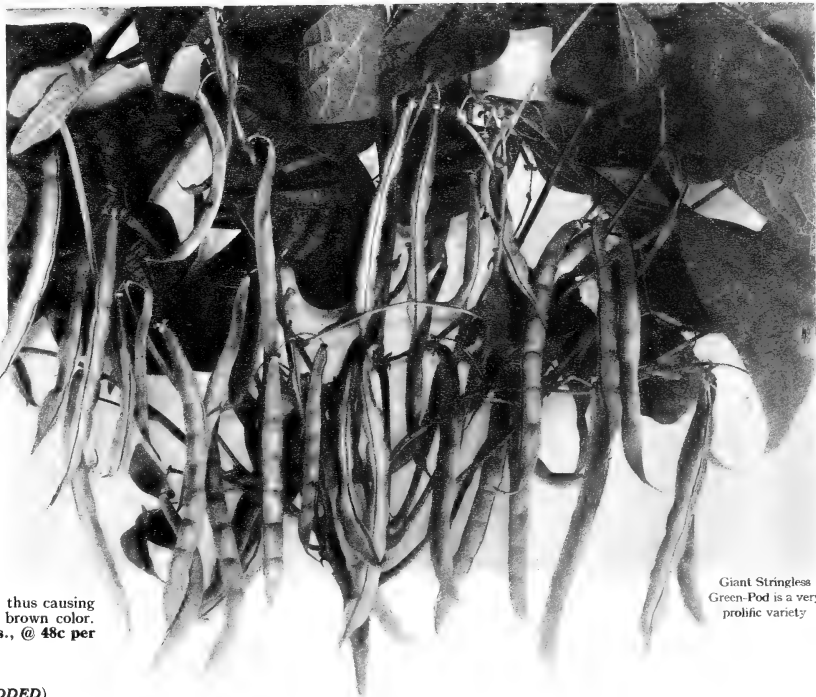


Fordhook Bush

DWARF BEANS (PHASEOLUS VULGARIS)

STOKES SEEDS

ORIGIN—This genus which includes such species as the Kidney Beans is undoubtedly of South American origin, inasmuch as until the discovery of America none of the Beans of this family were cultivated in Europe. M. de Candolle, author of the "Nativity of the Bean," and considered an authority on the subject, produced strong data to prove that Tropical America was its original habitat. Among other points mentioned, is the fact that several kinds of this species have been found in Peruvian tombs at Ancon. Furthermore, shortly after 1500, the Kidney Bean began to be grown extensively in Europe where it has entirely supplanted the common Beans for garden purposes. The name "Kidney Bean" was given it because of its shape. The Indians were growing certain types at the time of the discovery of America, but they were not grown commercially here until a comparatively recent time. Keeney has done more in developing American varieties of Kidney Beans than any other individual.



Giant Stringless Green-Pod is a very prolific variety

No. 5—GIANT STRINGLESS GREEN-POD

Days to maturity, 45. Originated by Keeney and introduced by Johnson & Stokes in 1898. Even after thirty years this Bean still holds a position of great importance. The fact that it is one of the three varieties that we now offer is an indication of what it means to our people. As shown in the illustration, this variety is a heavy bearer and can perhaps be picked in one-third the time of any other sort. The bearing period is comparatively short. The pods are about six inches in length, slightly curved, dark green in color, brittle and absolutely stringless. This variety is not recommended for low ground, inasmuch as the pods sometimes weigh down the plant and the Beans rest on the ground, thus causing them to become spotted. Dry seeds are of a yellowish brown color. **Price, delivered:** ¼ lb., 20c; ½ lb., 30c; 1 lb., 50c; 5 lbs., @ 48c per lb.; 10 lbs., @ 45c per lb.; 50 lbs., @ 30c per lb.

No. 6—BOUNTIFUL (GREEN-PODDED)

Days to maturity, 45. Originated in Genesee County, New York and introduced by Henderson in 1898. This Bean is one of the most important on the large Eastern markets which have come to pay a definite premium for a flat-podded, green stringless type. The plant reaches a height of about sixteen inches. The pods are over six inches long, slightly curved, flat, light green in color, stringless, seven seeded and very attractive. This variety is a universal favorite because of its general good qualities. **Price, delivered:** ¼ lb., 20c; ½ lb., 35c; 1 lb., 60c; 5 lbs., @ 55c per lb.; 10 lbs., @ 50c per lb.; 50 lbs., @ 40c per lb.

No. 7—ROUND-POD KIDNEY WAX

Days to maturity, 45. Originated by Keeney and introduced by Johnson & Stokes in 1900. We consider Round-Pod Kidney Wax to be the leading Bean of the Wax varieties. It is stringless and a heavy producer. The plant will grow to a height of about 15 inches, producing long, curved, round, yellow pods, extremely brittle and absolutely stringless. They are borne equally above and below the foliage. The table quality is excellent. Bitter Wax differs from Round-Pod Kidney Wax only in the color of the dry seed. **Price, delivered:** ¼ lb., 20c; ½ lb., 35c; 1 lb., 60c; 5 lbs., @ 55c per lb.; 10 lbs., @ 50c per lb.; 50 lbs., @ 35c per lb.

STOKES SEEDS

BEET (BETA VULGARIS)



Crosby's Egyptian

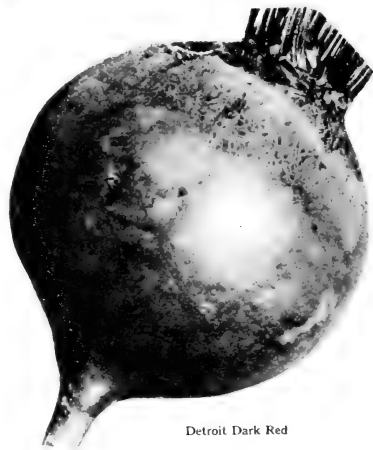
No. 8—CROSBY'S EGYPTIAN

Days to maturity, 40-50. Crosby's Egyptian is far and away the most important commercial Beet in the United States and Canada. Crosby's Egyptian will give genuine satisfaction wherever planted. We are particularly pleased with the general uniformity of the type and with the color of the root both interior and exterior. The top growth of this strain we would describe as of medium height. The stock shows very fine selection in all points, including the slender tap root. Our illustration will convey some idea of this stock. Growers can place every confidence in it. Price, delivered: oz., 10c; ¼ lb., 35c; ½ lb., 60c; 1 lb., \$1.00; 5 lbs., @ 95c per lb.; 10 lbs., @ 90c per lb.; 50 lbs., @ 85c per lb.

No. 9—DETROIT DARK RED

Days to maturity, 45-55. Because of the importance of Detroit both as a canning and a shipping Beet we have taken great care to produce a stock that will be a credit to us and to those who plant it. Above all other points the matter of deep, blood-red interior color is of the greatest importance. Detroit Dark Red reaches an extremely high mark in that respect. We know of no other stock that can approach it regardless of price. Canners and shippers can place great confidence in this statement. Price, delivered: oz., 10c; ¼ lb., 35c; ½ lb., 60c; 1 lb., \$1.00; 5 lbs., @ 95c per lb.; 10 lbs., @ 90c per lb.; 50 lbs., @ 85c per lb.

ORIGIN—A native of Europe, North Africa and Western Asia. It is named Beta because its seed pod resembles the shape of the Greek letter of that name. It has also been suggested that it came from the Celtic word Beta, meaning red. Beta Vulgaris, the parent of our garden varieties, is a native of Egypt, thus identifying two or three so-called Egyptian Beets handled by present-day seedsmen. The native parent grew wild along the Southern shores of the Mediterranean, and was found as far East as the Caspian Sea and Persia. "Everything," according to de Candolle, "shows that its cultivation does not date from more than two or three centuries before the Christian Era." It is not known exactly when the Beet root was first introduced into cultivation. The ancients were well acquainted with the plant, but we have no account from which we can have certain knowledge that they cultivated it. Certainly it has been a garden vegetable for two thousand years, as it is mentioned by most of the early writers on plants. De Serres, the seventeenth century French botanist, states that it was brought into France from Italy just prior to his time, and it no doubt was taken to England shortly afterward.



Detroit Dark Red

BROCCOLI

(BRASSICA OLERACEA. VAR. BOTRYTIS CALABRESE)

No. 10—GLORY OF CALABRIA

A vegetable of enormous possibilities

Days to maturity, 130-150. About once every decade this country seems to adopt another of the Old World vegetables. It is within the memory of most of us that the present Grapefruit was sold as a Shaddock. About ten years ago, someone brought the White Antibes Winter Melon to Colorado, propagated it and gave it the name of Honey Dew. Similar popularity and acceptance seems to be due this ancient Italian vegetable, the production of which has been limited almost exclusively to the little Province of Calabria in Southern Italy. The fact that within a five-year period the large markets are already accepting it on a basis of several carloads a day, gives an indication of its popularity. It is a dish that is now enjoyed not only by the Italians who have always known it, but by Anglo Saxons to whom it is comparatively new. The enthusiasm for it is remarkable; and, perhaps what is best of all, people are ready and willing to pay a good price for it. Even on the produce markets it brings an average of \$2.00 per bushel hamper almost any time of the year.

Because of its delicious table quality, and because it can be grown in almost any part of the United States, we predict a very interesting future for it. In order to make a first-hand study of this new vegetable, our Mr. F. C. Stokes made a special trip to Italy this past Spring for the purpose. Because there are a number of different species of Broccoli, the American trade has been very seriously confused as to the true heading type. One stock, for instance, that has had wide sale is nothing more nor less than a type of Seven -TopTurnip. This species in Italy is known as Broccoli di Rapi.

In order to be positively sure of what we are selling, all of our stock of Broccoli, Glory of Calabria, has been given a bag-by-bag type test. Therefore, all of our Broccoli as offered this year will be proven stock and can be planted with entire confidence.

This type of Broccoli is a member of the Brassica family and may be best described as a green-headed Cauliflower. We would point out, however, that Broccoli does not require the same care as Cauliflower. It should be started in plant beds and transplanted to the field so that it will mature either during the late Spring or the early Fall. It requires a definitely cool season for its proper development.

The true heading Broccoli, as originally grown near Cosenza in Calabria, develops a head on the main stalk. After this is cut and marketed, smaller heads will develop from the axis of the leaves. These are tied together in bunches of two or three and also marketed. The normal cut is thereby doubled. Growers should be on their guard against buying merely Green Sprouting Italian Broccoli for you may or may not be getting the true Calabrese type. This is the only one that brings the high prices on the market. **Price, delivered: pkt., 25c; oz., \$1.25; ¼ lb., \$5.00; ½ lb., \$10.00; lb., \$20.00; 5 lbs., @ \$19.00 per lb.; 10 lbs., @ \$18.00 per lb.; 50 lbs., @ \$16.00 per lb.**

STOKES SEEDS



Broccoli. After the main head of Broccoli is cut smaller heads quickly develop from the axis of the main stalk

COPENHAGEN MARKET TYPES

We offer on this page three distinct strains of the Copenhagen Market type. Each one has its own particular place. Any planter interested in early, round-headed Cabbage should carefully read these descriptions before ordering. Viking Copenhagen is the earliest type known, earlier than any strain of Golden Acre that we have tested. Baltic Copenhagen is the late maturing type, reaching its full development about two weeks later than the Viking strain. Wisconsin Copenhagen is the yellows-resistant strain which we recommend only to planters whose soil is infested with Cabbage yellows. The season of this strain is comparable with Baltic Copenhagen.



This photograph shows the compactness of our Viking Copenhagen

No. 11—VIKING COPENHAGEN

Days to maturity, 85-95. All Cabbage growers know the value of coming on the early market five days ahead of surrounding competition. Viking Copenhagen will give such a performance. It is now past the experimental stage. Customers reports confirm our crop inspections and numerous trial ground readings. Our opinion has again been confirmed that Viking Copenhagen is the most profitable, early, round-headed Cabbage. It will average five days earlier in maturity than Golden Acre which we have eliminated in its favor, and from 10 to 15 days earlier than the regular commercial stocks of Copenhagen Market. The leaf growth is so restrained that plants may be set from 12 to 14 inches apart in the row. Taken all and all we consider that Viking Copenhagen will give the largest returns per acre of any Cabbage available. The slight additional cost of Viking Copenhagen will be less than \$1.00 per acre and on a \$5.00 market that is nothing. If you are not already fortunate enough to have made the acquaintance of Viking Copenhagen do not postpone the trial for another season. It is taking the big money in early

Cabbage. Price, delivered: pkt., 25c; oz., \$1.00; ¼ lb., \$3.50; ½ lb., \$6.00; lb., \$10.00; 5 lbs., @ \$9.75 per lb.; 10 lbs., @ \$9.50 per lb.; 50 lbs., @ \$9.00 per lb.

No. 12—BALTIC COPENHAGEN

Days to maturity, 95-105. This strain will be at least 12 days later in reaching maturity than Viking Copenhagen. On the other hand, it is proportionately larger and heavier, averaging nearly one pound per head more than the Viking. This stock will prove to be a very valuable one for general crop purposes. Its uniformity of size, shape and ripening is one of its outstanding features. Many of our customers have been deeply impressed with this stock. Price, delivered: pkt., 10c; oz., 35c; ¼ lb., \$1.25; ½ lb., \$2.25; lb., \$4.00; 5 lbs., @ \$3.85 per lb.; 10 lbs., @ \$3.75 per lb.; 50 lbs., @ \$3.50 per lb.

No. 13—WISCONSIN COPENHAGEN

Days to maturity, 95-105. This Cabbage is also sold under the name of Marion Market. It is the best strain of yellows-resistant Copenhagen that we know of and will prove to be commercially profitable under the most damaging yellows conditions. Because the strain has been bred for that feature, we have not as yet succeeded in reaching the high degree of uniformity that we have with the Baltic strain. If, therefore, you are not located in the Cabbage yellows belt we advise the Baltic rather than the Wisconsin strain. For those who have suffered loss by Cabbage yellows, our Wisconsin Copenhagen will prove a God-send. Price, delivered: pkt., 25c; oz., \$1.25; ¼ lb., \$4.25; ½ lb., \$8.00; lb., \$15.00; 5 lbs., @ \$14.50 per lb.; 10 lbs., @ \$14.00 per lb.

I have great confidence in your Viking Copenhagen Cabbage seed.—W. D. L., Davisville, Pa.

WHY NOT GOLDEN ACRE?

For the reason that our Viking strain is *earlier*. There is no need of an "also ran" in this class. Read the Viking description.

CABBAGE

(BRASSICA OLERACEA.)
VAR. CAPITATA

STOKES SEEDS

ORIGIN—Undoubtedly the entire Brassica group can be traced to the wild Cabbage, *Brassica oleracea*, which grows wild on the sea cliffs of the English Channel and the Western European Coast. The Roman name *Brassica* is supposed to have come from the word *Præsesco* because it was cut off from the stalk, the word Cabbage referring to the firm head or ball which is formed by the leaves. The Cabbage is one of the vegetables which has been cultivated from the earliest times. To quote Vilmorin, "The ancients were well acquainted with it and certainly possessed several varieties of the head-forming kind. The great antiquity of its culture may be inferred from the immense number of varieties which are now in existence." A more wonderful example of a genus producing so many distinct forms of vegetation for the use of man is scarcely to be met with throughout the range of the vegetable kingdom. The leaves

of this plant were probably eaten by the barbarous or half civilized tribes of Europe and when history begins the plant had been transferred to cultivated grounds and produced heads. It appears to have been in general use before the Aryan Migration, 1700 B. C., and in the time of Cato and Pliny many distinct varieties were known in Rome. The Roman armies have the credit for disseminating it over Northern Europe. Cromwell's soldiers introduced it into Scotland. While England is considered the real home of the Brassica family, there are many varieties which are considered peculiarly American. These, however, have only been made so after long years of selection work on the original French and English sorts.

No. 14—RESELECTED EARLY JERSEY WAKEFIELD

Days to maturity, 90-100. This strain of Wakefield is often sold as Extra-Early Jersey Wakefield. In our variety simplification program we prefer to hold to our policy of original nomenclature and at the same time offer the best available. This stock has been developed to a degree of purity and early maturity that we believe is not surpassed in the pointed types. Practically the entire crop can be taken off by the second cutting. This feature together with the great solidness and uniformity of the head makes it a stock of importance to all growers of this type of cabbage. **Price, delivered:** pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.50; lb., \$2.75; 5 lbs., @ \$2.65 per lb.; 10 lbs., @ \$2.50 per lb.; 50 lbs., @ \$2.25 per lb.

No. 15—RESELECTED CHARLESTON WAKEFIELD

Days to maturity, 95-105. Our Charleston Wakefield will mature at least one week earlier than the usual strains of Charleston. It will mature a solid head about ½ pound heavier and about one week later than Early Jersey Wakefield. Of the two, our Charleston stock is slightly more uniform, being rated at 96%, as against 94% in competitive tests. The restrained leaf growth is a feature of the variety. Growers of large Charleston acreage need go no farther or pay more for any finer stock. If one exists, we do not know of it and we have kept a sharp lookout in that direction. This stock at present is extremely satisfactory. We hardly see how it could be improved upon. It is making a strong return for our customers. **Price, delivered:** pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.50; lb., \$2.75; 5 lbs., @ \$2.65 per lb.; 10 lbs., @ \$2.50 per lb.; 50 lbs., @ \$2.25 per lb.

We have grown Early Jersey Wakefield Cabbage from another firm with never a failure—yet your strain planted beside them last two years has given even better results. B. Bros., Nevada, Iowa.



Our Reselected Charleston
Wakefield is extra early and
very uniform

STOKES SEEDS

Glory of
Enkhuizen



No. 17—ALL HEAD EARLY

Days to maturity, 115-125. All Head Early was a selection made personally by the late Mr. Burpee in 1888 from a field of Henderson's Succession, which was being grown on the farm of Mr. J. M. Lupton, Mattituck, Long Island. It was thus named and introduced by Burpee in 1891. We believe this is the earliest of the flat types. It has a very deep set head which gives a high tonnage per acre. The average weight of the heads will be from 4 to 5 pounds. All Head Early is especially recommended to Texas growers in place of Stein's Flat Dutch which, under very favorable growing conditions, will produce too large a head. The market tends toward a smaller size Cabbage. **Price, delivered:** oz., 15c; $\frac{1}{4}$ lb., 50c; $\frac{1}{2}$ lb., 90c; lb., \$1.60; 5 lbs., @ \$1.55 per lb.; 10 lbs., @ \$1.50 per lb.; 50 lbs., @ \$1.40 per lb.

CABBAGE

No. 16—GLORY OF ENKHUIZEN

Days to maturity, 110-120. A Holland Cabbage introduced by Sluis & Groot, 1896 and brought to this country shortly afterward. Glory of Enkhuizen is a later and larger Cabbage of the round-headed type,—it having come originally from very much the same source as the Copenhagen Market. Because of its growing and shipping qualities it has made an important place for itself especially among the large producers of Texas. The head is slightly elongated, although nearly round, solid and of excellent quality. The crisp tender leaves will sometimes be slightly curled and twisted, a feature which is typical of true stocks of the variety. **Price, delivered:** oz., 15c; $\frac{1}{4}$ lb., 50c; $\frac{1}{2}$ lb., 90c; lb., \$1.60; 5 lbs., @ \$1.55 per lb.; 10 lbs., @ \$1.50 per lb.; 50 lbs., @ \$1.40 per lb.

All Head Early



No. 18—DRUMHEAD SAVOY

Days to maturity, 120-130. An extremely old type, probably originating in England. Savoy Cabbage was offered by Robert Sinclair, Jr., & Co., Baltimore, in 1839. The stock we offer will prove to be the true Savoy. The color is divided between green and blue-green. The leaf growth is large and upright. The heads will average 10 inches in diameter. This will be found a satisfactory stock for all general purposes. Price, delivered: pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.60; lb., \$3.00; 5 lbs., @ \$2.85 per lb.; 10 lbs., @ \$2.75 per lb.; 50 lbs., @ \$2.50 per lb.

Your Penn State Ballhead is the very best Cabbage that I have ever grown. It is a wonderful cropper and a splendid keeper.—J. D. M., Lancaster, Pa.

Last year I was given some of your Penn State Ballhead Cabbage seed which proved to be the best Cabbage I have ever grown.—E. J. B., Palmerton, Pa.



The remarkable compactness of Penn State Ballhead is responsible for its high tonnage per acre



Drumhead Savoy

No. 19—PENN STATE BALLHEAD

Days to maturity, 130-140. Penn State Ballhead as developed by Dr. C. E. Myers, of Pennsylvania State College, is one of the very best strains of the Ballhead or Hollander type. The average yield of late Cabbage in New York State is about eight tons per acre, and barely pays the cost of production. Penn State Ballhead shows records of over twenty tons per acre over a long period of years. It is this extra tonnage after production costs have been paid that brings the profit. The primary reason for the increased yield in the Penn State strain lies in the successful selection for hard, tight heads, weighing at least one-third more than ordinary Danish heads of equal size. The photograph on this page illustrates this quality. A special point of interest is the restricted seed stalk which apparently is a factor in the elimination of premature cracking. We urge close planting of Penn State Ballhead which will keep the head at the desirable market size and at the same time increase the tonnage. Count on 7500 plants per acre. We do not recommend the production of Penn State Ballhead South of the late Cabbage area in the northern tier states. Price, delivered: pkt., 25c; oz., \$1.00; ¼ lb., \$3.50; ½ lb., \$6.00; lb., \$10.00; 5 lbs., @ \$9.75 per lb.; 10 lbs., @ \$9.50 per lb.; 50 lbs., @ \$9.00 per lb.

CARROT (*DAUCUS CAROTA*)

ORIGIN—A native of Europe, probably the British Isles. The horticultural improvement of the species is credited to Holland; from thence it was introduced into English gardens during the reign of Queen Elizabeth. Theophrastus, the Greek, and Pliny both speak of a Carrot, but there seems some question as to whether our common garden Carrot was known before the Fifteenth Century. Most American varieties of Carrot originated in France.

No. 20—CHANTENAY

Days to maturity, 55-70. Introduced by Vilmorin and first listed in this country by Ferry in 1889. Chantenay may be considered the Standard Carrot for all general purposes. In length it will average from 4 to 5 inches. Its color is a rich orange-red. In shape the root is of great uniformity, of the half-long type, smooth and free from side rootlets. Chantenay is a finely bred type and one which is planted with absolute confidence by many of the largest growers. Our sales of this variety are now reaching enormous proportions, a fact which is an indication of the high merit of the strain. **Price, delivered:** oz., 10c; ¼ lb., 25c; ½ lb., 40c; lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.

No. 21 DANVERS HALF-LONG

Days to maturity, 60-75. A variety developed near Danvers, Mass., and first listed by Gregory in 1877. Danvers is a main season Carrot, adaptable to various soil conditions. It differs from Chantenay in that it is slightly longer in reaching maturity and will average an inch or so more in length, tapering to a blunt point. The average diameter of the root is slightly smaller than Chantenay. The color is a deep orange, but as a rule does not have the rich scarlet cast which is sometimes present in Chantenay. On the other hand, it is not so likely to split in wet weather. **Price, delivered:** oz., 10c; ¼ lb., 25c; ½ lb., 40c; lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.

No. 22—SCARLET NANTES

Days to maturity, 65. This well-known early table Carrot is of French origin, and because of the delicate texture of the root has been named "Coreless." This type of Carrot is largely grown in the Nantes district in France. It is a half-long, stump-rooted Carrot reaching a length of from 4 to 6 inches when mature. The tops are small, and the roots cylindrical, of a light orange color, and comparatively free of side-roots. It is one of the most symmetrical and handsome Carrots of its class. Our strain is one that will give every satisfaction. **Price, delivered:** oz., 10c; ¼ lb., 35c; ½ lb., 60c; lb., \$1.00; 5 lbs., @ 95c per lb.; 10 lbs., @ 90c per lb.; 50 lbs., @ 80c per lb.



Scarlet Nantes

Chantenay

CUCUMBER (*CUCUMIS SATIVUS*)

ORIGIN—A native of the East, Vilmorin crediting the East Indies, while de Candolle places Northern India as point of probable origin. Vilmorin being a close student of the subject, we are inclined to give preference to his deductions. Cucumber is one of the oldest cultivated vegetables, being under cultivation long before the Greek and Egyptian civilization, although it was well-known to both. Pliny writes at length on the subject, and makes special reference to the Cucumbers as supplied to the Emperor Tiberius, who wanted them available every day in the year. The Cucumbers of the Scriptures were probably a wild form of melon (no doubt of Persian origin), which was common in Egypt at that time. Cucumbers have been cultivated in England for several centuries. Until within two hundred years they were known as Cowcumbers.

No. 23—Early Fortune

Days to maturity, 55-65. Johnson & Stokes introduced the Evergreen White Spine in 1886. Early Fortune is a strain of Evergreen White Spine. The fruits of Early Fortune will average about 8½ inches. Our strain is one of the most perfect that has so far been developed both as to shape and as to the luxurious deep green color of the fruit. We do not know of a purer stock that is available anywhere. **Price, delivered:** oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.10 per lb.; 10 lbs., @ \$1.00 per lb.

No. 24—GREEN PACK

Days to maturity, 50-60. This is a Cucumber of the well-known "stay green" type. This type is now the prevailing favorite in all Cucumber districts on the Atlantic Coast from Florida to North Carolina. It is slightly earlier and slightly shorter than Early Fortune, but because of its beautiful green color it invariably finds a ready sale on the markets. Synonyms for Green Pack include Green Hill, Sunny South, Dark Green



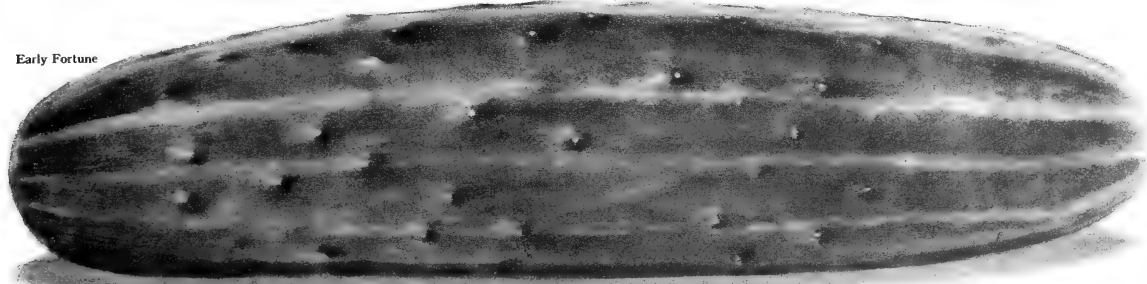
Green Pack

Slicer, etc. **Price, delivered:** oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.15 per lb.; 10 lbs., @ \$1.10 per lb.; 50 lbs., @ \$1.00 per lb.

No. 25—WINDERMoor WONDER

Days to maturity, 60-70. Our Company had the honor of introducing this Cucumber 12 years ago. It is named for our old seed farm in Burlington County, New Jersey. It is the product of a cross between English Telegraph and Davis Perfect. Windermoor Wonder has been particularly successful in green houses. It is not as heavy a bearer as Early Fortune or Green Pack but the individual fruits are averaging 10 to 12 inches in length, are very handsome and command a high price. **Price, delivered: pkt., 10c; oz., 35c; ¼ lb., \$1.25; ½ lb., \$2.25; lb., \$4.00; 5 lbs., @ \$3.85 per lb.; 10 lbs., @ \$3.75 per lb.; 50 lbs., @ \$3.50 per lb.**

Early Fortune



(*Brassica Oleracea*)
(*Var. botrytis*)



Mr. Harry Gale standing behind his prize winning Cauliflower at the South Bend Contest

ORIGIN—A native of Europe and West Asia, having been under cultivation sometime before the Christian Era. It apparently was well-known to the Greeks and Romans, at least in its cruder form. It is not until more recent times that the vegetable has been refined to its present condition. Picking states that Cauliflower was first mentioned in 540 B. C. Hehn, a German writer, states that true Cauliflower is of Eastern origin and came to Europe via Venice and Antwerp. The Moors of Spain are said to have written about it in the twelfth century, having received it about that time from Syria. On its first introduction to West Europe it was called Cabbage of Cyprus, probably referring to the place where the seed was grown.

No. 26—Riverhead Snowball

Days to maturity, 110-120. In Cauliflower, we have based our success on the supposition that to do one thing very well, will bring a greater return to ourselves and our customers than to spread our effort over a number of different strains. Our success with Snowball Cauliflower is the result of complete investigations of the whole subject. The strain we offer, in the experience of many of our customers, has not been surpassed. To identify it we now sell it under the name of Riverhead Snowball. Riverhead Snowball will mature with great evenness. The heads are solid, finely grained and pure white in color. One of the outstanding features is the great depth of the head. The plant is compact, but not too short-leaved. It is vigorous and quick growing. The heads make a beautiful appearance on the market and sell for the highest prices. They are of fine texture, entirely smooth and free from head leaves. Under ordinary conditions there will be no loss from shift or pearing.

Riverhead Snowball, has come in for some high competitive honors this year. At the Canadian National Exhibition in Toronto it took first prize. In the Cauliflower contest staged by the Vegetable Growers Association of America, at South Bend, Indiana, it took second and third prizes. Beside these two awards, Riverhead Snowball has come out with honors in many individual exhibits. Mr. Harry Gale's statement as submitted with his exhibit in the Cauliflower Champion Contest is printed on the opposite page. This story can be read with profit by any Cauliflower grower. Growers who are on the lookout for one of the very finest strains of Snowball will find great satisfaction and a high degree of excellence in the Stokes strain—Riverhead Snowball. **Price, delivered:** pkt., 50c; 1/2 oz., 80c; oz., \$1.50; 1/4 lb., \$6.00; 1 lb., \$12.00; 5 lbs., \$24.00; 10 lbs., \$48.00. **Price, delivered:** 10 lbs., @ \$20.00 per lb.

A letter received from Mr. Harry Gale on November 22, 1928: "Took second prize on Snowball, and second and third prizes on a collection of dozen heads at The Royal Winter Fair, Toronto, Canada. There were fifteen entries in each class."

EXHIBITOR'S STATEMENT

St. Catharines, Ont., R. R. No. 3.
September 15, 1928.

CAULIFLOWER CONTEST.
Gentlemen:

We usually try to get our first sowing of late Cauliflower seed in the soil just as soon as it is possible to get on the open ground in the Spring. This is followed with two other sowings about a week apart. This usually gives us good strong plants by June 1st at which time we start to plant and continue to do so when the weather is favorable (as we have no irrigation) until the 15th of July.

We have experimented with different varieties but have always had the best results with the Francis C. Stokes & Co. strain of Early Snowball. We use this variety for both early and late plantings. Our soil is a heavy sandy loam which seems to respond best to well-rotted manure and crop rotation. We have never had any noticeable difference from the use of commercial fertilizers so have discontinued their use. We plan to go over our patches twice a week and tie up any heads that are forming. This is necessary to keep the head white and marketable.

The cost of producing an acre of Cauliflower depends a good deal on the value of your land. In our case I would say the cost of production per acre would be about \$500.00. Our returns over the last five years have run anywhere from \$200.00 to \$1,000.00 per acre depending a good deal on the weather and our local market conditions at the time of harvest.

We market our crop through about a dozen local stores which we keep supplied. In this way we have a steady demand throughout the season. This year we commenced to cut the early ones the first part of June and have cut every week since and expect to continue to do so until late in December.

Respectfully submitted, HARRY GALE.



Stokes Riverhead Snowball won this prize

STOKES SEEDS



Our Riverhead strain develops a superbly beautiful head of Cauliflower

STOKES SEEDS



Golden Self-Blanching

CELERY

(*APIUM GRAVEOLENS*)

ORIGIN—A native of Europe. Ancient writers give no definite information of this vegetable, and it seems doubtful whether Celery was cultivated until some time after the Middle Ages. Until long after the fall of Rome it was not freely distinguished from parsley. Homer mentions Selinon in the Odyssey, but this is thought to refer to a wild form of Celery. In 1629 A. D. Parkinson states that "sellery is a rarity in England," and apparently Celery as we know it was not a common vegetable in Europe until after 1800.

No. 27—GOLDEN SELF-BLANCHING

Days to maturity, 115-125. After forty years, Golden Self-blanching still maintains a very important place among the commercial Celery-growers of this country. It has been the parent stock from which a number of new strains have been developed, including Golden Plume, Easy-blanching, and others. Of late there has been developed a much taller stock of Golden Self-blanching. We have not felt justified in offering that type, however. The stock offered herewith is the original dwarf, early-maturing type. Our strain has been grown with great care. It is proven a year in advance of sale to our customers who may purchase it with full confidence that the type is true and up to our usual superstandard requirements. Golden Self-blanching will prove to be a better keeping Celery than Golden Plume. It can be stored until the holiday season without difficulty. **Price, delivered: pkt., 20c; oz., 75; ¼ lb., \$2.75; ½ lb., \$5.00; 1 lb., \$9.00; 5 lbs., @ \$8.75 per lb.; 10 lbs., @ \$8.50 per lb.**

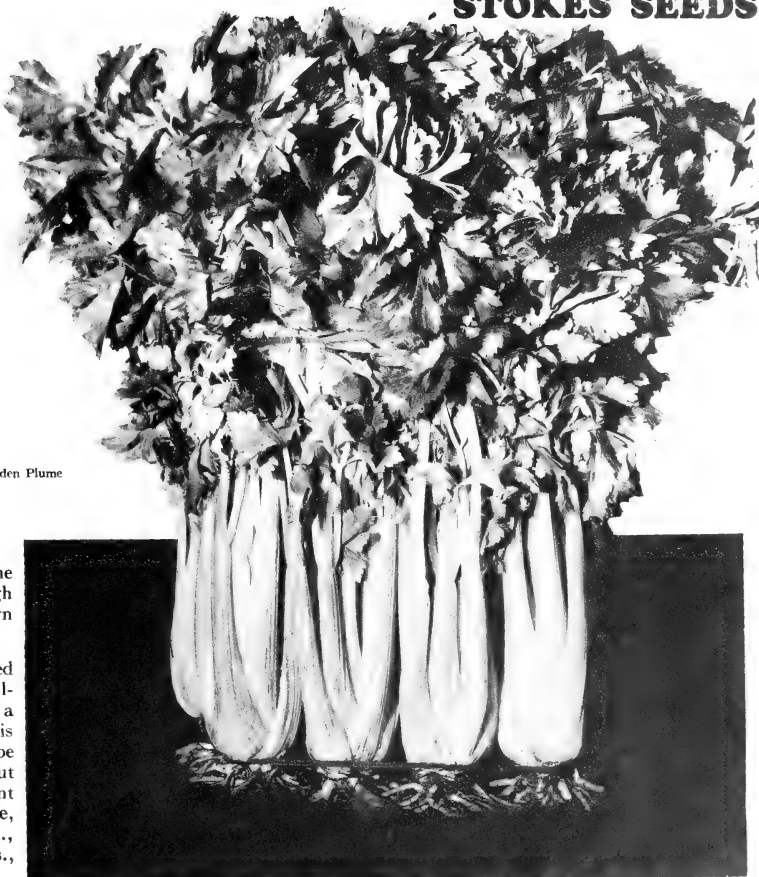
Growers in all districts are finding satisfaction and profit in our Celery seed. Concentration on two varieties has strengthened our position. For the present at least we have eliminated all green stocks for the reason the vast majority of commercial Celery growing is now with yellow Celery, although we must admit that for fine table quality nothing can compete with some of the best green sorts. Sanford, Florida, is the largest individual Celery district in the United States and situated there as we are with our branch office, we are in position to be in the very closest contact with the situation. It is a satisfaction to report that our stocks there are giving excellent results.

No. 28 GOLDEN PLUME

Days to maturity, 105-115. This justly celebrated variety was introduced in 1923. In six short years it has gained tremendous popularity and as a commercial crop we consider it of greater importance than Golden Self-Blanching, a variety which has led the procession for over forty years. The value of Golden Plume lies in its extreme earliness and in its elegant, full-hearted appearance. In addition to these important points it is blanched with greater ease than any variety we know. Golden Plume is available for market at least a week ahead of Golden Self-Blanching and is distinctly more resistant to disease than that variety. It is not a long keeping Celery and should be handled promptly when ready for market. Golden Plume is looked upon as one of the few leaders. This year in the exacting Philadelphia County trials our strain held its own with the foremost competition in this country. In the important Sanford, Florida district it has earned a high reputation of being among the very finest Celery grown in that section.

Infinite care is taken in the production of our seed which is saved only from plants showing the true, full-hearted type. The photograph on this page gives a fair idea of the robust size of the stalk. In studying this photograph, keep in mind that the fact that it had to be greatly reduced to get it on the page. We would point out that Golden Plume is now sold under about ten different titles. The most common synonym is Wonderful. **Price, delivered: pkt., 25c; oz., \$1.25; ¼ lb., \$5.00; ½ lb., \$10.00; lb., \$20.00; 5 lbs., @ \$19.00 per lb.; 10 lbs., @ \$18.00 per lb.**

Golden Plume



STOKES SEEDS

SWEET CORN (ZEA MAYS VAR. SACCHARATA)

ORIGIN—Probably a native of Peru, Darwin having found heads of Maize embedded in the Peruvian Coast 85 feet above the present sea level. Botanists universally conceded that Corn originated in America and as its close relation, teosinte, is indigenous to Mexico, some have placed it there rather than farther South. In 1914 Dr. F. H. Knowlton came on a fossilized ear of Corn in Kuzco, Peru, thus giving us tangible evidence of the geologic existence of the species. It is one of the first evidences of vegetables being transferred from prehistoric to geological time, possibly taking it back a hundred thousand years. The type of the fossil ear has many of the characteristics essential to the domestic varieties still being grown in Peru and Bolivia. The name Corn was given it by the North American Indians. The reference to Corn amongst the Egyptians of Biblical times was not Corn as we know it, but some other grain, possibly wheat. Indian Corn, however, was found under a comparatively high state of cultivation on the discovery of the New World. The first variety of sweet Corn, under cultivation, was reported in the region of Plymouth, Mass., where it had come from the Susquehanna Indians in 1779. According to Schenck, there were two varieties of sweet Corn in 1854. Stowell's Evergreen was offered by Thorburn in 1861 and Golden Bantam was listed by Gregory as Golden Sweet "several years" prior to 1873. We have the word of Dr. W. W. Tracy on these two latter points.

No. 29—THE VANGUARD

Days to maturity, 65-70. Without any reservation, we want to state that The Vanguard Corn is positively in a class by itself from point of view of combined earliness and fine marketable size and appearance. Because of this combination we consider it the most valuable commercial sweet Corn ever introduced. Vanguard was developed some four years ago by Mr. A. L. Richie, a successful corn grower and breeder in Burlington County, N. J. It is sold locally under the name of Earliest Ever. We first offered it in 1926.

Webster's Dictionary defines Vanguard as "the troops which march in front of an army; the van." It is well named for Vanguard Corn leads the whole procession to the markets and has taken practically all of the early money. It will mature the same week as Early Adams, an extra early field type. It will mature four days earlier than Howling Mob and has a longer, thicker ear. From point of view of quality it is unsurpassed. It is of extremely fine table quality. If you think the public will still pay for horse Corn when sweet Corn is available—just try it.

Our seed supply of this important variety is grown privately for us under our control in Burlington County. The germination should run around 99% all the way through. Any grower looking for the very finest buy in early white sweet Corn can do no better than to go in for Vanguard in a large way. Price, delivered: 1/4 lb., 15c; 1/2 lb., 25c; lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 24c per lb.

Vanguard is the best early Corn we have ever had and a real money maker. It gets the high early price and has so many ears on the stalk. Your seeds are always good. We have grown them in Illinois, Iowa and Pennsylvania.—W. C. C., Lenni, Pa.

I had very good success with your Vanguard sweet Corn. It is so large and early. I have tried out several kinds of sweet Corn (11 kinds last year) but Vanguard is the best of all.—H. H. C., Mattoon, Ill.

Stokes Vanguard Corn is the earliest and largest of its class

No. 30—LORD'S GOLDEN AGE

A new and extra-early Corn of the Golden Bantam type

Days to maturity, 60. We are seldom privileged to offer our trade a new introduction which holds out such great promise as does Lord's Golden Age. For sometime Horticulturists have been trying to improve on the already fine Golden Bantam. The earlier work was to develop a larger ear, the later work was to develop a quicker maturing ear and as a result the Golden Bantam family has grown in a most interesting way.

Within the last year or so Golden Sunshine, Extra Early Golden Bantam, The Burpee, Gill's Golden Early Market, etc., have been offered. Before accepting any of these we made a thorough survey of the entire situation and through the very kind assistance of Prof. A. E. Wilkinson and the Connecticut Experiment Station we have been able to secure stock seed of an entirely new variety as developed by Mr. James E. Lord of Stonington, Conn. For twelve years Mr. Lord has refused to let this seed go out of his possession, but at the urging of the Experiment Station men he realized that he had something of great value for the corn growers of his state. Mr. Lord has now agreed to let it out for public distribution. We believe we are the first seed firm to offer it commercially.

Lord's Golden Age is fully 12 days earlier than Golden Bantam. This in itself is an important fact. The outstanding feature of Golden Age over similar types is the fact that it is fully 25% more productive than any of them. In addition to greater productivity, there is distinctly more foliage on the Golden Age which, of course, is a decided advantage. The ear itself averages from 6 to 7 inches which is equal to Golden Sunshine and which is an inch longer than Extra Early Golden Bantam or The Burpee. The number of rows varies between 8 and 12. The eating quality we should say is superior to any of its immediate competitors. The blood of this strain contains some Dighton and some Golden Bantam. The dry seed has a reddish tinge, but the marketable Corn is a bright golden yellow.

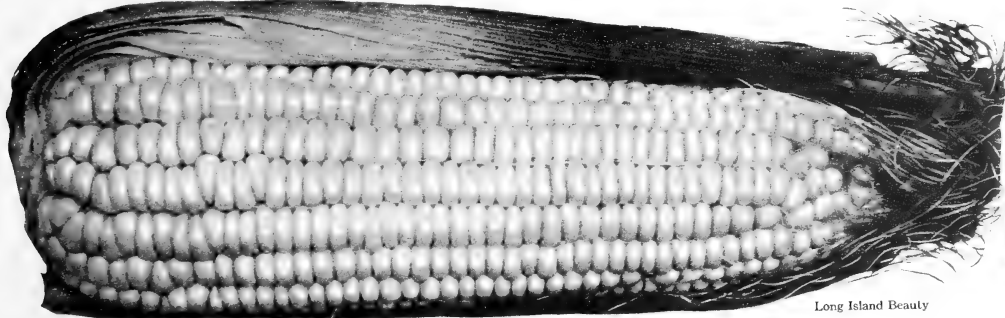
Lord's Golden Age should prove a great money maker to all market gardeners who have in the past been using Golden Bantam. Our seed has been grown privately for us in Connecticut under ideal conditions. Because of Mr. Lord's long success with the variety we feel that it is entirely past the experimental stage and we recommend large blocks of it without reservation. Be sure you plant Golden Age this year. **Price, delivered:** 1/4 lb., 15c; 1/2 lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 24c per lb.

No. 31—LONG ISLAND BEAUTY

Days to maturity, 85. The important money that has been made in sugar Corn seems to have been with the extra early varieties and with the extremely late varieties. Because of the tremendously heavy yielding qualities of Long Island Beauty it has come to be recognized as one of the most profitable varieties. It is a very late maturing corn with an immense ear, often 12 inches in length and containing from 16 to 18 rows. The stalk

is between 7 and 8 feet high. Long Island Beauty will mature even later than the well-known Stowell's Evergreen. Because of the characteristics noted it warrants the serious consideration of any large grower. **Price, delivered:** 1/4 lb., 15c; 1/2 lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 20c per lb.

Lord's Golden Age



Long Island Beauty

STOKES SEEDS

EGGPLANT (SOLANUM MELONGENA)



Imperial Black Beauty

control it. Knowing this, we have taken steps to produce our seed supply under conditions that make us morally certain that our seed is entirely clear of these organisms. Imperial Black Beauty will prove to be a superbly fine stock of the well-known Black Beauty variety. The fruits are triangular globe. The color is a deep purple-black. The height of the plant is about 18 inches. The seed we are offering is of fine appearance and of strong germination. Any growers desiring real success with this type of Eggplant will do well to plant Imperial Black Beauty. **Price, delivered: pkt., 20c; oz., 65c; 1/4 lb., \$2.50; 1/2 lb., \$4.50; 1 lb., \$8.00; 5 lbs. @ \$7.75 per lb.; 10 lbs., @ \$7.50 per lb.; 50 lbs., @ \$7.00 per lb.**

No. 33—FLORIDA HIGH BUSH

Days to maturity, 115-130. This variety, as is shown in the illustration, is more oval shape than the Black Beauty. The fact that it is carried higher off the ground is an important factor, especially during wet seasons. Fundamentally Florida High Bush is more resistant to the Eggplant diseases than is Black Beauty—a feature which commends it to many growers. **Price, delivered: pkt., 15c; oz., 50c; 1/4 lb., \$1.85; 1/2 lb., \$3.50; 1 lb., \$6.00; 5 lbs., @ \$5.75 per lb.; 10 lbs., @ \$5.50 per lb.; 50 lbs., @ \$5.00 per lb.**

ORIGIN—A native of the tropics. Vilmorin definitely credited South America; Bailey, however, placing it in the East Indies. Since the reports of its use as a vegetable come after the discovery of America, and owing to its similarity to tomato and pepper, both of which are definitely traced to South America, we are inclined to give Vilmorin credit for being right. The fact that it is called Guana Squash adds further evidence that it is a New World dish, as does the fact that it has been so well known as a vegetable amongst the West Indies since the discovery. Gerard in the first edition of his *Herbal* (1596) shows distinctly that, although Eggplant was known in England at the time, it was not considered to have edible qualities. He states, "I rather wish Englishmen to content themselves with the meate and sauce of our own country than with fruit and sauce eaten with such peril: for doubtless these apples have a mischievous quality: the use thereof is utterly to be forsaken." To which Phillips (1822) adds: "With this caution we cannot be surprised that the Eggplant should have been in our gardens for 220 years without reaching our tables." Eggplant has been cultivated in America for less than a century.

No. 32—IMPERIAL BLACK BEAUTY

A stock free from the organisms of Phomopsis rot

Days to maturity, 110-125. The shocking disease loss on Eggplant in recent years has led us to take steps to provide our trade with seed that is free from the ravaging organisms known as Phomopsis rot.

This disease attacks the plants, in some cases ruining whole fields, in other cases spoiling the fruits in transit to the Northern markets. To be sure, a great deal of this infection comes from infected soil, but unless the grower starts with disease-free seed he is beaten almost before he commences.

The organisms of Phomopsis rot are under the seed coat so that no kind of disinfecting that is practical is able to



Florida High Bush

ENDIVE (CICHORIUM ENDIVIA)

ONION—Probably a native of the East Indies, placed by some, however, as indigenous to Egypt. In the latter place they are called the wild Endive Cichorium, hence the confusion between this and the chicory, or French Endive. The vegetable is mentioned by Ovid, Columella, Horace and Pliny. The latter states the plant was eaten both as a pot herb and a salad by the Romans. It was supposed to have had strong medicinal qualities, and was used with tugging effect by the ancient magicians. Endive was introduced into England apparently in 1548, during the reign of Edward the Sixth. Gerard speaks of it and tells how it was preserved for Winter use in the time of Queen Elizabeth. By 1822, according to Phillips, there were eight varieties cultivated in England.

No. 34—ESCAROLE BROAD-LEAVED BATAVIAN

Days to maturity, 90-100. Broad-leaved Batavian has been found thoroughly dependable by the larger growers of Escarole. The leaves are large and broad and blanch quite easily if tied. The heads will average about 15 inches in diameter. There is a broadening market for all kinds of Greens and the growers of Escarole, especially in Florida, are finding that it is a profitable shipping crop. It is prepared very much like spinach and also used as a flavoring for soups and stews. Price, delivered: oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.10 per lb.; 10 lbs., @ \$1.15 per lb.; 50 lbs., @ \$1.00 per lb.

No. 35—Green Curled

Days to maturity, 100. Sometimes called Mammoth Green Curled. The rosette head will average 15 inches across. It is of a rich dark green color and is finely cut and divided. The center blanches easily to a rich yellow gold. Our stock has proven thoroughly satisfactory to the very largest growers. Price, delivered: oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.10 per lb.; 10 lbs., @ \$1.15 per lb.; 50 lbs., @ \$1.00 per lb.

No. 36—Anise Fennel or Finocchio (Foeniculum Dulce)

An Italian vegetable now well-known in the American trade. It is a native of Southern Europe. An easily cultivated annual. Matures quickly. Seed should be sown early in the Spring in rich, well-prepared soil, thinning to 10 inches apart in the row. The plant should be earthed up when half grown and treated more or less like celery which it resembles in its lower growth. This vegetable has a place of considerable prominence on the large markets catering to the trade of Europeans. Our Mr. F. C. Stokes made a thorough inquiry into Fennel stocks while in Italy this past season. The seed we offer is of a very high quality. Price, delivered: oz., 15c; ¼ lb., 50c; ½ lb., 90c; lb., \$1.60; 5 lbs., @ \$1.55 per lb.; 10 lbs., @ \$1.50 per lb.; 50 lbs., @ \$1.35 per lb.

KOHL-RABI (Brassica Oleracea Var Caulo-Rapa)

No. 37—Early White Salerno

Days to maturity, 50. This is a new European variety of great promise. It may be used either for forcing or for field cultivation. The color is a beautiful light green and the bulb will reach a considerably larger size in a given time than the well-known Early White Vienna. It should be pulled for the table when about 2 inches in diameter. Kohl-Rabi is one of the oddest vegetables in form of growth under cultivation. It is like a turnip produced in a cabbage root, if that were possible. Price, delivered: oz., 20c; ¼ lb., 60c; ½ lb., \$1.10; lb., \$2.00; 5 lbs., @ \$1.90 per lb.; 10 lbs., @ \$1.85 per lb.; 50 lbs., @ \$1.75 per lb.

No. 38—MUSTARD—Southern Giant Curled

This is very largely a Southern vegetable. Our stock is a particularly fine one, the leaves being crumpled almost like a head of lettuce. In the Southern states the seed is sown in the Autumn and the young plants in the Spring are used as a salad. The variety is vigorous, hardy and of good quality. Price, delivered: oz., 10c; ¼ lb., 25c; ½ lb., 40c; lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.

STOKES SEEDS



Low overhead on the Isle of Ischia
in the Bay of Naples



Mr. F. C. Stokes examining Fennel in Italy, May 1928

STOKES SEEDS

LETTUCE

(*LACTUCA*
SATIVA)

ORIGIN—A native of Asia. The exact country of origin is not certain, neither the date when it was introduced into Europe, but scientists agree that it has no doubt been under cultivation from very remote times. The name Lettuce is no doubt a corruption of a Latin word *Lactuca* on account of the milky juice known to the vegetable. Herodotus tells us that Lettuce was served in its natural state at the royal tables of the Persian King over five hundred years before the Christian Era. According to Pliny, the Romans were not acquainted with much of a variety of this vegetable; however, it was known to have marvelous cooling qualities and was often used to reduce fever. There was no attempt to cultivate Lettuce in England until the fourth year of Queen Elizabeth's reign (1562). Thirty-seven years after this, however, Gerard speaks of eight distinct varieties. Since that time a great many variations have been made.

On October 21, 1928, we received the following from Mr. C. L. E. Keller, a large Colorado grower:

"I am enclosing a check for \$150.00 in payment for 100 pounds of the same stock of seed of your New York Lettuce seed as per your letter of September 11th. I will sell this to the different growers around here beside the amount I need for myself. Our ditch rider in making his rounds found that your stock of Lettuce seed raised the finest heads and also earlier than some of the rest. There was some Imperial Valley No. 2 around and that was not as good as your stock."

No. 39—NEW YORK

Days to maturity, 80-90. The strain we offer is the true New York. The largest growers can place entire dependence on this stock. It is as uniformly pure as anything we offer and furthermore has the added advantage of developing an unfolding leaf over the top of the head which adds greatly to its shipping qualities. Any Lettuce grower who desires to make a trial planting of this stock will be sent a substantial planting sample without charge. It will take but one trial to convince anyone that this is a very superior stock. It has proven so in all of the Lettuce growing districts of California, Arizona and the Rocky Mountain States as well as in the various districts in the Eastern States where it is finding an increasing acreage every year. If you want one of the very finest strains of Lettuce which is known on the produce markets as Iceberg, you cannot do better than order our New York. Price, delivered: oz., 20c; ¼ lb., 60c; ½ lb., \$1.10; 1 lb., \$2.00; 5 lbs., @ \$1.90 per lb.; 10 lbs., @ \$1.85 per lb.; 50 lbs., @ \$1.75 per lb.



New York Lettuce

No.40—Green-Leaved Big Boston

Days to maturity, 75-80. This variety is an item of great importance to our trade. Our crop has been grown from our private stock seed which we consider to be a very fine selection of the Unrivalled Type. Every precaution has been taken to insure the purity of our strain. The fact that the vast majority of our present stock has been carried long enough to give it a thorough trial allows us to offer it to our customers with double assurance. The fresh, green color of this type of Boston is no doubt responsible for the consistently high price it commands on the market, and surpasses any lettuce we know of. Price, delivered: pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.60; lb., \$3.00; 5 lbs., @ \$2.85 per lb.; 10 lbs., @ \$2.75 per lb.; 50 lbs., @ \$2.50 per lb.

No. 41—Big Boston

Days to maturity, 75-80. We do not concede that there is a finer stock of Big Boston available. Growers who are looking for the very best need go no farther for we have been unable to find a superior stock, and we have searched far. Big Boston is well-known as an early, hardy Lettuce, standing long-distant shipments. The head is brittle and buttery and of good table quality. Big Boston will prove a very sure and solid-heading sort. Price, delivered: oz., 15c; ¼ lb., 50c; ½ lb., 85c; lb., \$1.50; 5 lbs., @ \$1.45 per lb.; 10 lbs., @ \$1.40 per lb.; 50 lbs., @ \$1.25 per lb.

No.42—Romaine or Trianon Cos

Days to maturity, 75-80. We consider this to be the most satisfactory type of Romaine available. Some of our customers plant it over large areas. We offer this stock as a uniform type of Cos Lettuce which will give satisfaction under all general conditions. It will form compact, well-blanching, firm heads, round at the top. The outside color is a rich dark green and the inside a beautifully blanching golden white. It is crisp and sweet. This type of Cos is less likely to blast than some of the lighter colored ones. Price, delivered: oz., 15c; ¼ lb., 50c; ½ lb., 85c; lb., \$1.50; 5 lbs., @ \$1.45 per lb.; 10 lbs., @ \$1.40 per lb.; 50 lbs., @ \$1.25 per lb.



Green Leaved Big Boston. (Photo by courtesy of Prof. L. G. Schermerhorn)

STOKES SEEDS



Some Bender Melons weigh as much as 14 pounds

No. 44—Abbott's Peerless Pearl

Days to maturity, 80-95. This Melon has found an unusual reception among all growers because of its very decided resistance to disease and to downy mildew—it being much more resistant than Hale's Best and other good types. It has already made many friends in New Jersey and on the Del-Mar-Va Peninsula.

Abbott's Peerless Pearl, grown for us by the originator of the variety, has a tough, pearl-gray rind, completely covered with a heavy white netting. The heaviness of this netting is one of the outstanding features of the variety. The flesh is a deep pink with a small pea-green streak next to the rind. It has a very small seed cavity which is filled with paper-white seed. The seed is distinctly smaller than that of most Cantaloupes. There are at least 40% more seed per pound than any variety we know of. The flesh is firm, and the flavor is most delicious. The shipping qualities of the Melon are unsurpassed, and the selling qualities equally good. Growers are warned, however, that the seed of this variety is more delicate than others, and must be handled with greater care. Price, delivered: pkt., 10c; oz., 25c; 1/4 lb., 85c; 1/2 lb., \$1.60; lb., \$3.00; 5 lbs., @ \$2.85 per lb.; 10 lbs., @ \$2.75 per lb.; 50 lbs., @ \$2.50 per lb.

MUSKMELON (CUCUMIS MELO)

ORIGIN—A native of Southern Asia, cultivated from a very remote period of antiquity, perhaps having come from the oblong fruit of the Persian melon, the date of its first culture being unknown. It is considered to be as old as any of the alimentary vegetables. That the Egyptians knew and grew melons seems to be well established by certain well-known verses in the eleventh chapter of the Book of Numbers of the Bible. The Romans and Greeks were familiar with it in its cultured form, as it appears to have been brought from Persia at least before the first century. Pliny speaks of it at length, describing the difficulties of obtaining melons for the Emperor Tiberius all months of the year. There are many and various classes of melons, one of the oldest and best being the cantalouppi, which, according to M. Jacquin, derives its name from Cantaloupe, a seat belonging to the Pope near Rome, where this sort, brought from Armenia by the missionaries, was first cultivated. De Serries and Gerard describe melons in their respective countries in the sixteenth and seventeenth centuries. Although perhaps grown at their best in Egypt and in the warm sunshine of the Orient, they are now known the world over.

No. 43—THE BENDER

Days to maturity, 80-95. We have come to look on The Bender Melon as one of the most valuable on the list. Our stock has proven an unusually fine one, and, although some customers have apparently not learned the knack of growing a good Bender, many others are making huge profits from it. Because of its size (it will run from 8 to 10 inches in diameter and weigh from 8 to 14 pounds) it takes unusually heavy fertilization.

We would define The Bender as a distinctly individual Melon in contrast to the basket type. Bender is a highly flavored, round Melon with deep orange flesh, and of a delicious, melting texture when fully ripe. It is usually started under glass, in pots or in bands, and transplanted. In the latitude of Philadelphia, seed planted about May 25th will mature Melons about August 20th.

A loyal customer of ours, Mr. Herman Ude of Suffield, Conn., has had unusual success with our Bender now for the last three years. Mr. Ude markets them for from \$1.00 to \$1.50 per Melon by the truck-load. This figure can be verified. These retail at about 25 cents per pound. As usual, our seed has been grown privately for us in Colorado and has been inspected by an officer of our firm this past season. Our stock is very highly recommended. Price, delivered: pkt., 10c; oz., 25c; 1/4 lb., 85c; 1/2 lb., \$1.60; lb., \$3.00; 5 lbs., @ \$2.85 per lb.; 10 lbs., @ \$2.75 per lb.; 50 lbs., @ \$2.50 per lb.



Abbott's Peerless Pearl is very highly disease resistant

No. 45—HALE'S BEST

Days to maturity, 70-85. Hale's Best, sometimes spoken of as Early Imperial, because it will give you a ten-day leeway over your neighboring competition, will no doubt be your most profitable Cantaloupe. It is ten days earlier than other Rocky Ford types, and brings the high prices. We deserve success only in proportion as our customers' interests are served. If you are a grower and shipper of Cantaloupes, we can give you no better advice than to plant Hale's Best on a large acreage this year. The Imperial Valley Cantaloupe growers, the keenest group of men in the industry have been growing an increasingly large acreage of it for the past three years. Last season saw approximately 20,000 acres planted to Hale's Best in California, with a very decided falling off in its favor of the well-known 10-25, the Cantaloupe that made the Imperial Valley famous. Our stock of Hale's Best has been grown privately for us in Colorado, has been inspected by an officer of the firm, and has been found to be of first quality in every respect. Our type purity figure of 91% must not be misleading. Hale's Best is not a perfectly uniform melon. The trade recognizes this fact, and even with this slight variation in size, it so far outsells other varieties that one hears no complaining. **Price, delivered:** oz., 15c; ¼ lb., 50c; ½ lb., 85c; 1 lb., \$1.50; 5 lbs., \$1.45 per lb.; 10 lbs., \$1.40 per lb.; 50 lbs., \$1.25 per lb.

No. 46—HEARTS OF GOLD

Days to maturity, 85-100. Hearts of Gold, or Improved Hoodoo, was first developed by the late Roland Morrill, a successful Michigan Melon-grower, and in the early years it was distinctly a Michigan Melon. It has now found wide favor in all districts, including the famous Imperial Valley of California, from which point hundreds of

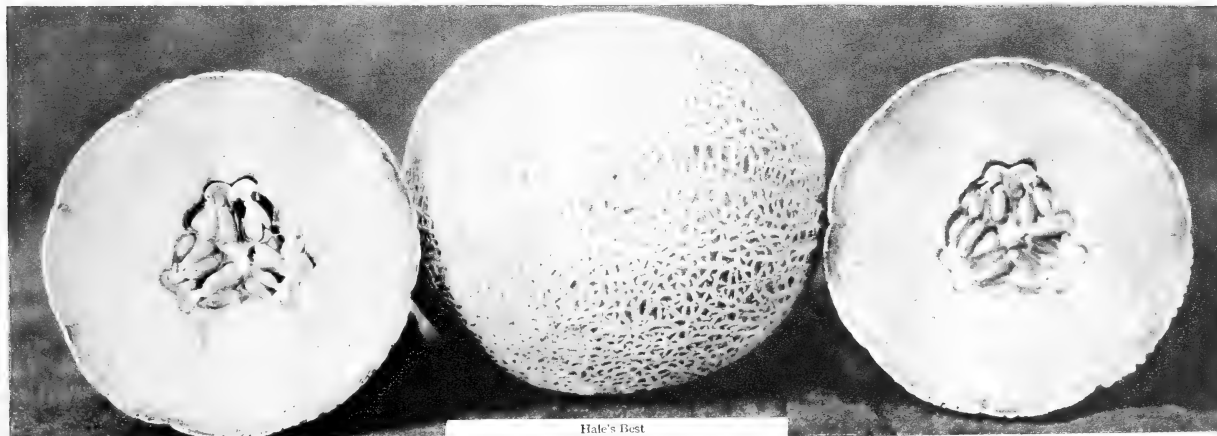
carloads of Hearts of Gold are now shipped. Mr. Morrill claimed this to be the result of an accidental cross between Osage and Netted Gem. It combines the golden flesh of Osage with the heavy netting and thin rind of the Netted Gem; and it is about 25 per cent larger than the standard Rocky Ford type. In the eastern part of the country, Hearts of Gold has shown a decided resistance to rust. We have checked this factor in our own trials. We can also say that Hearts of Gold is more hardy and withstands heavier frosts than other varieties. A careful survey of market reports for this past season will show that Hearts of Gold outsold many other commercial types. It is very often shipped in a flat crate of six melons each. With proper cultivation it should maintain a picking season of from four to eight weeks. Customers can be assured of the purity of our strain, all of which has been hand-cut. **Price, delivered:** oz., 15c; ¼ lb., 50c; ½ lb., 85c; 1 lb., \$1.50; 5 lbs., \$1.45 per lb.; 10 lbs., \$1.40 per lb.; 50 lbs., \$1.25 per lb.

No. 47—Edward's Perfecto

Days to maturity, 80-95. Pure Anglo-Saxon speech is apparently put under a heavy strain by the good qualities of this Melon as will be noted from the fact that in addition to the name of Edward's Perfecto, it is also sold as Perfected Perfecto, Superfecto and Improved Perfecto. There is no denying the fact that this is one of the very best developments of the Rocky Ford Cantaloupe. The strain we offer is the pure Edward's Perfecto, in shape, size, and in complete netting. As is the case with all of our Melon seed, this stock is hand-cut, which assures interior color purity. It will be of interest to know that a very large acreage, both in California and Colorado, are now planted to Edward's Perfecto under one or the other of the above names. **Price, delivered:** oz., 15c; ¼ lb., 50c; ½ lb., 85c; 1 lb., \$1.50; 5 lbs., \$1.45 per lb.; 10 lbs., \$1.40 per lb.; 50 lbs., \$1.25 per lb. Weatherford Wason



Mr. P. H. James—our Rocky Ford grower



Hale's Best

STOKES SEEDS

WATERMELON — No. 48—WEATHERFORD WATSON

ORIGIN—This vegetable is a native of Africa, and has been known from a very remote period. It thrives wonderfully well around the warm shores of the Mediterranean. However, there is probably no country in which it is more popular than America. With us the melon-growing industry has reached enormous proportions. The ancients classed Muskmelons, Watermelons and all others of this family under the name of Melon, and for this reason we do not have many of the ancient references to the more modern name Watermelon as we do to most of the other vegetables which have been under cultivation for fifty centuries. The Watermelon is very easily hybridized, and for this reason there are a great many varying sorts. At the present time we offer only one stock of Watermelon, Weatherford Watson. This is one of the most valuable stocks in commerce.

Days to maturity, 130. We consider this to be one of the very finest commercial stocks of shipping Watermelon in existence. We have secured our stock seed directly from the well-known Weatherford, Texas district. Weatherford Watson is a greatly improved type of the well-known Tom Watson Melon,—the selection having been made for size, regularity of form and bright red interior color. As a carload Melon we know of no finer stock than the one we are offering at present. The length of the Melon will average from 18 to 24 inches, the diameter from 10 to 12 inches. These Melons have been known to run up to 50 pounds in weight. The rind is heavy enough to withstand any long distance handling. To Melon growers who are looking for a new start on their seed supply we can enthusiastically recommend this stock. **Price, delivered: oz., 20c; ¼ lb., 75c; ½ lb., \$1.30; lb., \$2.50; 5 lbs., @ \$2.40 per lb.; 10 lbs., @ \$2.25 per lb.; 50 lbs., @ \$2.00 per lb.**



PARSLEY (PETROSELINUM HORTENSE)

ORIGIN—Apparently a native of the Island of Sardinia. Pliny, however, states that the Sardinian Parsley was of a venomous quality. However, M. de Candolle considered it to be wild in the Mediterranean region. From time immemorial it has been served at funeral feasts. Parsley was introduced into England in 1542, the second year of the reign of Edward Sixth. Gerard speaks of it as being "delightful to the taste and agreeable to the stomach."

No. 49—CHAMPION MOSS CURLED

Days to maturity, 55-60. Known in this country at least from the time of Minton Collins in 1793 as Curled Parsley. The other prefixes have apparently been added during the last thirty or forty years. This variety grows to a height of about eight inches. The color is a rich dark green and the leaves are very finely cut. The compact curled leaves are excellent for garnishing, and, although sometimes used for flavoring, we do not recommend them for this purpose as highly as either Hamburg Turnip Rooted or Plain. For all general purposes, however, Champion Moss Curled is, perhaps, the leading variety. Price, delivered: oz., 10c; ¼ lb., 25c; ½ lb., 40c; 1 lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.

No. 50—HAMBURG TURNIP ROOTED

Days to maturity, 80-90. No doubt this variety originated in Northern Europe. It has been grown in this country for about one hundred years, Sinclair and Moore having offered it in 1826. The root is the edible part of this variety resembling in color and shape the root of the parsnip. The leaves are very similar to those

of plain parsley, and are especially desirable for flavoring and drying. The roots may be stored for Winter use very profitably. This is not a garnishing variety, but for the purposes desired Hamburg is a very valuable sort. Price, delivered: oz., 10c; ¼ lb., 25c; ½ lb., 40c; 1 lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.

OKRA (HIBISCUS ESCULENTUS)

ORIGIN. A native of northern Africa, having been introduced in the United States about one hundred years ago under no special variety name. Thorburn, in 1884, merely listed Okra. The varieties we offer are pedigreed stocks grown for us privately in Georgia. Each variety has its own special place and each can be planted with the utmost confidence as to its type purity.

No. 51—PEDIGREED PERKIN'S MAMMOTH

Days to maturity, 60-70. A pure bred, certified stock of this well-known long green podded Okra. The plant will grow to a height of 4 to 5 feet and is very productive.

No. 52—PEDIGREED DWARF GREEN

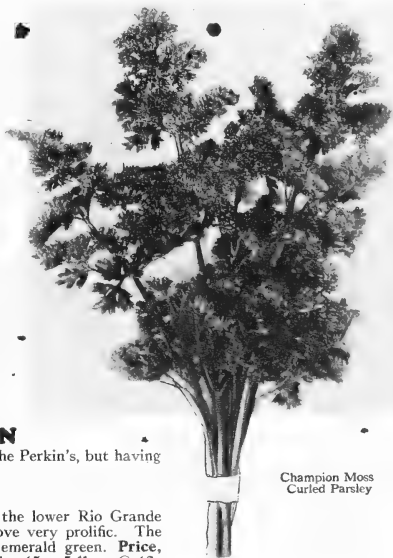
Days to maturity, 60-70. This also is a certified stock of equally pure type to the Perkin's, but having a dwarf type of bush. It will be found a very valuable stock.

No. 53—WHITE VELVET

Days to maturity, 55-65. This is a special stock of White Velvet secured from the lower Rio Grande Valley. The above illustration indicates the type of growth. This strain will prove very prolific. The name "White Velvet" is perhaps misleading. The pods are in reality a light emerald green. Price, delivered, of any of the above varieties: oz., 10c; ¼ lb., 20c; ½ lb., 35c; 1 lb., 65c; 5 lbs., @ 62c per lb.; 10 lbs., @ 60c per lb.; 50 lbs., @ 55c per lb.



Mr. R. S. Lehman examining a plant of White Velvet



Champion Moss Curled Parsley

STOKES SEEDS

ONION (*ALLIUM* *CEPA*)

No. 54—RIVERSIDE SWEET SPANISH

Days to maturity, 115. There is a strong and increasing demand for the Spanish Onion on the American markets. Riverside Sweet Spanish is the California development of the well-known Spanish variety, Gigantic Gibraltar, and very similar to Valencia and Denia. We take special pride in our strain of Riverside Sweet Spanish because of its splendid, oval appearance (we have eliminated the flat tendency) and because of the bright golden color. Some of our competitors' strains are much darker and flatter.

Riverside Sweet Spanish is now grown over large areas in the Southwest and is recommended for more general use. It is one of the most attractive Onions on the market and has already established a reputation for having an extremely mild flavor. Its shipping and keeping quality, and market appearance make it a great favorite in commercial centers. It will ripen down very evenly. Yields have been reported as high as 50 tons per acre. **Price, delivered: pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.60; lb., \$3.00; 5 lbs., @ \$2.85 per lb.; 10 lbs., @ \$2.75 per lb.; 50 lbs., @ \$2.50 per lb.**



Riverside
Sweet Spanish

No. 55—EARLY WHITE BARLETTA

Days to maturity, 65. This is the favorite early variety for pickling purposes, developing in about two months time Onions from 1 to 1½ inches in diameter, flattened at the top and rounded at the bottom. The color is an attractive wax white. It is a good keeper and excellent for pickling. We import this stock directly from Italy and can recommend it as being a superior pickling strain. **Price, delivered: oz., 15c; ¼ lb., 50c.; ½ lb., \$1.00; lb., \$1.80; 5 lbs., @ \$1.75 per lb.; 10 lbs., @ \$1.65 per lb.; 50 lbs., @ \$1.50 per lb.**

The seeds that I bought from you last Spring were wonderful—each plant true to type. I shall always buy your seed.—B. C., Attleboro, Mass.



Early White Barletta

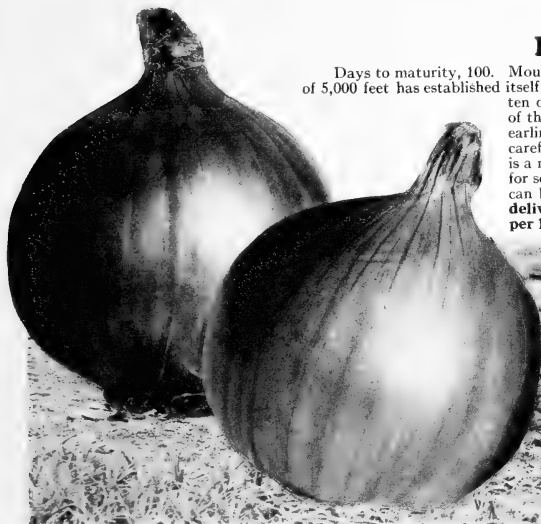
ORIGIN—A native of Western Asia, having been cultivated from the most remote period, from the references to it in Sanskrit and Hebrew. It is also represented on Egyptian monuments. Numerous references to it in Biblical history speak of the remarkable sweetness of the Onions from Egypt. The name Onion is no doubt derived from the Latin word *Unio*, meaning a single root. The Greeks and Romans, according to Pliny, name the different sorts after the countries or cities from which they came, such as Scallian which no doubt is responsible for our common word scallion. We are told that the Cyprus Onion "drew the most tears." Although

ancient scientists were never able to locate the Onion in its wild form, Vilmorin states that a Frenchman, M. Regale, discovered a plant in Turkistan which has the appearance of being a wild form. A similar discovery has also been made in recent years in the Himalayas. Unquestionably, the Onion is one of the oldest vegetables known to man. Even in England it has been cultivated for many centuries and was no doubt brought to America by the early settlers. Our common White Silverskin was introduced about 1792.

No. 56—MOUNTAIN DANVERS

Days to maturity, 100.
of 5,000 feet has established

Mountain Danvers grown privately for us on the Western slope of the Rocky Mountains at an elevation itself firmly with the large commercial growers. The fact that it will mature a hard, uniform bulb fully ten days ahead of Yellow Globe Danvers is of great importance to those who seek to take advantage of the early markets or who have at times lost a large part of the crop on a short season. The factor of earliness in Mountain Danvers is partly due to the high altitude and partly due to the fifteen years of careful selection by our grower. The illustration on this page gives a definite idea of the type which is a medium globe. Mountain Danvers has been saved from selected bulbs which were grown definitely for seed purposes. This is in no sense by-product seed and must not be confused with such stock that can be sold at much cheaper prices. Our strain shows a high purity both in type and color. **Price, delivered:** oz., 20c; ¼ lb., 75c; ½ lb., \$1.30; 1 lb., \$2.50; 5 lbs., @ \$2.40 per lb.; 10 lbs., @ \$2.25 per lb.; 50 lbs., @ \$2.00 per lb.



Mountain Danvers Onion. This crop averaged over 600 sacks per acre

No. 57—MONTANA SILVERSKIN

Days to maturity, 100. This strain of Silverskin or White Portugal is grown in the high altitudes of Montana. This is an exceptionally pure stock of the Silverskin type. Its mild flavor and clear white skin will make it a general favorite. This stock will develop to about 3 inches in diameter with a depth of 1½ inches. It is the mildest Onion we offer and is a favorite for pickling and for bunch green Onions when young. It is perhaps the best keeper of the White Onions and for Fall and early Winter use it is particularly recommended. **Price, delivered:** pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.60; 1 lb., \$3.00; 5 lbs., @ \$2.85 per lb.; 10 lbs., @ \$2.75 per lb.; 50 lbs., @ \$2.50 per lb.

No. 58—YELLOW BERMUDA

Days to maturity, 115. This Onion is the standard Winter variety grown in Texas and in other Southern states. Although sometimes called White Bermuda it is in fact a straw colored Onion. Our seed is imported direct from the Canary Islands and will be found a most excellent stock. **Price, delivered:** pkt., 10c; oz., 25c; ¼ lb., 85c; ½ lb., \$1.50; 1 lb., \$2.75; 5 lbs., @ \$2.65 per lb.; 10 lbs., @ \$2.50 per lb.; 50 lbs., @ \$2.25 per lb.

No. 59—CRYSTAL WAX

Days to maturity, 115. This is a pure white Onion of the flat Bermuda type. This seed also is imported from the Canary Islands. **Price, delivered:** pkt., 10c; oz., 35c; ¼ lb., \$1.25; ½ lb., \$2.25; 1 lb., \$4.00; 5 lbs., @ \$3.85 per lb.; 10 lbs., @ \$3.75 per lb.; 50 lbs., @ \$3.50 per lb.

STOKES SEEDS No. 60—THOMAS LAXTON PEAS

Days to maturity, 55-60. This Pea was originated at Bedford, England and named for the originator, a noted English Horticulturist. For over twenty years it has been and still is one of the standard commercial sorts. It is more hardy and slightly earlier than Gradus

and under ordinary conditions is a heavier yielder. The pods are about the size of that variety, but they are blunt ended. They will reach a length of about $3\frac{1}{4}$ inches. As noted in the illustration, they are straight, inclined toward roundness and are well filled. The vine grows to a height of 30 inches. Our stock is commended to the use of all growers. The seed is large, cream color, blended with pale green, wrinkled. Price, delivered: $\frac{1}{4}$ lb., 15c; $\frac{1}{2}$ lb., 25c; lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 20c per lb.



"I have been very much interested in your low prices and also in your policy of a limited, but well selected number of varieties, as it is often very perplexing for the grower to know what is the best variety after going over some of the various seed catalogs."

—J. S., Brandywine Summit, Pa.

"I will send larger order later on. Your idea of fewer but better varieties is absolutely right."

—F. H., Cambridge, Md.

"We set an acre of your Viking Copenhagen cabbage seed this season which yielded twenty tons, each head very solid and our patrons demand more of the same for next season."

O. W. S., Cherryvale, Kan.

"You said Vanguard Sweet Corn would make me some money. Well it did. I always thought there was not much money in sweet corn, but I never had Vanguard before."

E. J. M., New Holland, Pa.

"Nothing could be finer than your Marglobe. Your Super Bonny Best is another winner and I wish I could see your stock growing."

—T. L. B., Black Hall, Conn.

"I bought some of your Windermoor Wonder Cucumber seed and had one cucumber $17\frac{1}{2}$ inches long, one 17 inches long and lots 12 and 14 inches long. All were eatable. Just fine."

—H. A. H.

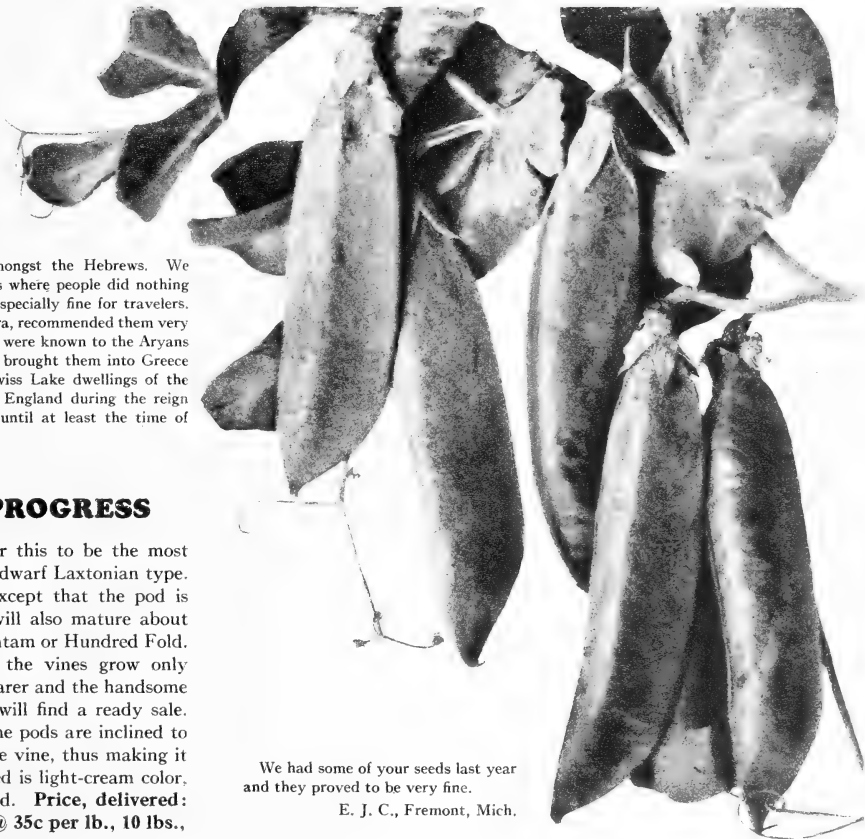
PEAS (*PISUM SATIVUM*)

ORIGIN—Of uncertain origin, but probably a native of Central Europe or the mountains of Central Asia. They have been cultivated by man from a very remote time. They take their name from the Greek word Pisa, a town of Elis, where Peas grew very plentifully. In 1596 they were spelled Peson in England, thence the present spelling. Pliny, in the first century, refers to ancient writers having spoken of Peas and we have numerous references to them in Biblical history, especially amongst the Hebrews. We are told that at Damascus there were many shops where people did nothing else but fry Peas, as they were considered to be especially fine for travelers. Dioscorides, the physician to Anthony and Cleopatra, recommended them very highly. A. de Candolle is of the opinion that Peas were known to the Aryans 2000 years before Christ, and that they, perhaps, brought them into Greece and Italy. Peas have also been found in the Swiss Lake dwellings of the Bronze Period. Peas were further introduced in England during the reign of Henry VIII. However, they were very rare until at least the time of Gerard in Elizabeth's reign.

No. 61—LAXTON'S PROGRESS

Days to maturity, 55-60. We consider this to be the most advanced development of the well-known dwarf Laxtonian type. This Pea is very similar to Laxtonian except that the pod is slightly longer and darker in color. It will also mature about four days earlier than Laxtonian, Blue Bantam or Hundred Fold. Laxton's Progress needs no brushing for the vines grow only to a height of 15 inches. It is a prolific bearer and the handsome appearance of the rich, dark green pods will find a ready sale. One characteristic of the variety is that the pods are inclined to bear more abundantly along the top of the vine, thus making it easy to pick and heavy yielding. The seed is light-cream color, tinged with pale green, large and wrinkled. **Price, delivered:** ¼ lb., 15c; ½ lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb., 10 lbs., @ 30c per lb.; 50 lbs., @ 24c per lb.

STOKES SEEDS



We had some of your seeds last year and they proved to be very fine.

E. J. C., Fremont, Mich.

STOKES SEEDS



California Wonder

about comparable to World Beater and Peppers of that type. The plant is a heavy producer, often bearing 6 or 8 large fruits at one time. Because of the firmness of the wall, (it develops a thickness of from $\frac{1}{4}$ to $\frac{3}{8}$ inches), it has proven to be a wonderful shipping variety. It packs well, the skin is smooth and glossy and they will not wilt under long distance handling. We believe California Wonder is a distinct addition to our list and we want you to try it. Average weight of the fruit from 9 to 10 ounces. Price, delivered: pkt., 25c; oz., \$1.25; $\frac{1}{4}$ lb., \$4.25; $\frac{1}{2}$ lb., \$8.00; lb., \$15.00; 5 lbs., @ \$14.75 per lb.; 10 lbs., @ \$14.50 per lb.; 50 lbs., @ \$14.00 per lb.

No. 63.—PANAMA

Days to maturity, 120-140. We predict a strong future for the Panama Pepper as introduced by us last year. Panama has the same thick flesh characteristics of California Wonder. It differs only in the shape of the fruit which averages $4\frac{1}{2}$ inches in length and about $3\frac{1}{4}$ inches in diameter. The immediate history of Panama is obscure, but it is certainly of the same blood as California Wonder. In season Panama will ripen just after Ruby King. It is a full setting variety and some magnificent crops of Panama have been made. Some of our customers have preferred Panama to California Wonder in cases where the sheer weight of that variety was the cause of heavy crop damage under high wind conditions. Panama, like California Wonder, has a very mild, crisp flesh. It will be a wonderful variety for pickling or shipping. Its thick wall will insure its safe arrival on any market and its elegant appearance cannot fail to bring the high money. Price, delivered: pkt., 25c; oz., \$1.25; $\frac{1}{4}$ lb., \$4.25; $\frac{1}{2}$ lb., \$8.00; lb., \$15.00; 5 lbs., @ \$14.75 per lb.; 10 lbs., @ \$14.50 per lb.; 50 lbs., @ \$14.00 per lb.

PEPPER (CAPSICUM)

The two varieties offered on this page represent an entirely new trend in Peppers. Apparently each of them is from the same original stock for each has a distinguishing thickness of flesh which we have never known in any other varieties. They are varieties which will bear the close attention of all growers. Unfortunately our stock of Panama is limited this year because of the nearly total loss of our seed crop in one of the Tropical storms. This loss could not be replaced.

No. 62—California Wonder

Days to maturity, 130-150. The illustration on this page gives a very fair idea of the appearance of this Pepper. What it fails to give is a true conception of the flesh wall which is responsible for the unusual weight. The flesh is of very high quality, being absolutely sweet and crisp. The color is a rich, dark green in the early stages, turning to a brilliant crimson.

In maturity, California Wonder is main season, being



Panama

ORIGIN—A native of South America, the generic name of this plant being derived from the Greek word signifying to bite. This plant was first mentioned by Martyr in 1493, according to Irving's Life of Columbus. His book states that Columbus "brought back pepper more pungent than that from Caucasus," apparently having compared it with the black pepper of commerce from the oriental countries. There is evidence to show that it was cultivated by the natives in Tropical and South America, long before Columbus' discovery. According to Gerard it was brought into European gardens about 1600. First reference of pepper to be used as a condiment is apparently by Chauca, physician to the fleet of Columbus. Henderson claims that our common garden pepper (*Capsicum Annum*) is a native of India, but this statement is not substantiated, and inasmuch as the evidence is so strongly in favor of South American origin, we do not believe he is correct. Vilmorin states definitely South America, and Phillips gives it the name of Guinea pepper, which goes to show the prevailing opinion of France and England during the nineteenth century.

No. 64—World Beater

Days to maturity, 120-140. The World Beater Pepper has established a solid place for itself in most commercial plantations. It originated in New Jersey about ten years ago, being a development of the so-called Ruby Giant type. In size it is about 4½ inches long by 3 inches in diameter. It is mild and sweet, turning from a rich dark green to a brilliant red. World Beater is now produced in carload quantities in various of our southern states. Royal King is a common synonym. **Price, delivered: pkt., 10c; oz., 35c; ¼ lb., \$1.25; ½ lb., \$2.40; lb., \$4.50; 5 lbs., @ \$4.35 per lb.; 10 lbs., @ \$4.25 per lb.; 50 lbs., @ \$4.00 per lb.**

No. 65—Ruby King

Days to maturity, 110-135. Introduced by Burpee in 1884. For nearly 45 years this Pepper has taken an important place in commercial Pepper culture. Its continued success is no doubt due to two factors—its prolific bearing habits combined with its remarkably early maturity. Our present stock of Ruby King has an unusually thick wall and we offer it with the assurance that it will give an excellent account of itself. **Price, delivered: pkt., 10c; oz., 35c; ¼ lb., \$1.25; ½ lb., \$2.25; lb., \$4.00; 5 lbs., @ \$3.85 per lb.; 10 lbs., @ \$3.75 per lb.; 50 lbs., @ \$3.50 per lb.**

No. 66—Harris Early Giant

Days to maturity, 105-125. While this is not the earliest known variety, we consider that it is the earliest maturing Pepper of any commercial importance. It is comparable in size and general appearance to the older Giant Crimson, but is much earlier and more prolific and bears fruit which has thicker walls. Harris Early Giant is especially recommended to the more Northerly districts where the later varieties sometimes do not mature.

The medium height vine produces vigorously when properly fed. The fruits, however, are not as large as Panama, World Beater or Ruby King and we do not recommend the variety to customers in the more Southerly districts. Although its usefulness is thus limited, in its place Harris Early Giant is a very valuable sort. The flesh is mild in flavor. **Price, delivered: pkt., 20c; oz., 65c; ¼ lb., \$2.50; ½ lb., \$4.50; lb., \$8.00; 5 lbs., @ \$7.75 per lb.; 10 lbs., @ \$7.50 per lb.; 50 lbs., @ \$7.00 per lb.**



Ruby King



World Beater

STOKES SEEDS

RADISH (*RAPHANUS SATIVUS*)



Early Scarlet Globe

No. 67—Early Scarlet Globe

Days to maturity, 25. The illustration on this page of Early Scarlet Globe is thoroughly representative of our strain—a stock which is recommended to growers as being of very high color purity and of having great uniformity in the shape of the fruit and in the length of the top. The average size of the root at maturity is 1 1/4 by 3/4 inches. It will grow quickly and evenly, maturing in just over three weeks under normal conditions. Because we sell vast quantities of this stock it is possible to offer it at this comparatively close price. Some of the largest growers in this country are using our stock exclusively. Price, delivered: oz., 10c; 1/4 lb., 25c; 1/2 lb., 40c; 1 lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c; per lb., 50 lbs., @ 65c per lb.

No. 68—Forcing Scarlet Globe

Days to maturity, 25. Large greenhouse men are coming back to us again and again for this excellent forcing type of Scarlet Globe. The pure type of the Radish itself combined with the restricted top growth makes it an outstanding strain. As is shown in the illustration, the top will hold itself to a growth of from 2 to 3 inches. For this reason the strain is not recommended for general field cultivation. Old customers who come to us year after year for this strain remark particularly on the brilliant color of the root, which, of course, is an important factor in Winter sales. Price, delivered: oz., 10c; 1/4 lb., 35c; 1/2 lb., 60c; 1 lb., \$1.00; 5 lbs., @ 95c per lb.; 10 lbs., @ 90c per lb.; 50 lbs., @ 85c per lb.



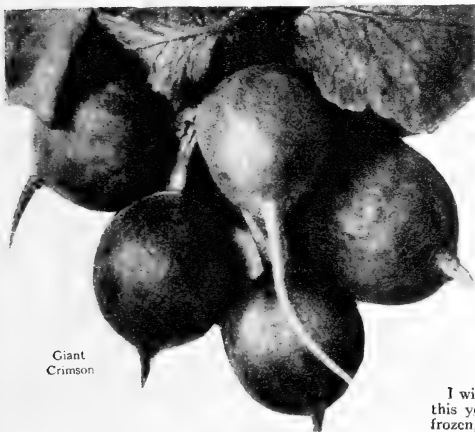
Forcing
Scarlet Globe

RADISH

ORIGIN—Probably a native of Asia. Although the original wild plant has never been identified, there seems to be some question whether our cultivated Radish has developed from the wild Radish as we now know it. Phillip, in his History of Cultivated Vegetables, 1822, places China as the origin. In any event, because of the lessons left by ancient naturalists, its culture apparently has come down from the most remote times. The Greeks were especially fond of them, and in their sacred offerings to Apollo in the Temple of Delphi, Radishes were always served on beaten gold, whereas turnips were served on lead and beets on silver. An ancient Greek writer thought so well of the Radish that he devoted an entire book to the subject. Pliny speaks at length on the Radish, referring especially to those from Egypt. He states that salt grounds no doubt produced the sweetest sorts. Pliny speaks of single Radishes weighing as high as forty pounds apiece, while we are assured by other authors that they were known to grow to weigh one hundred pounds. Radishes were introduced into France and England about 1500. During Queen Elizabeth's reign, Gerard cultivated four different varieties.

No. 69—Sparkler White-Tip

Days to maturity, 22-27. This type of Radish has been grown in America for a great many years, originating under the name of Scarlet Turnip White-Tip. As such it was listed by Johnson & Stokes in the eighties. A very desirable variety for home garden purposes, and grown very extensively commercially, especially for the Mid-West markets. The color is a very deep scarlet, with a distinct white tip covering about one-third of the lower diameter of the root. Its maximum size, before becoming pithy, is about one and one-quarter inches in diameter. Its shape is nearly round, slightly flattened on the under side. It is one of the most attractive and desirable Radishes in our list, inasmuch as it holds longer before becoming pithy than most of the other sorts maturing in the same class. **Price, delivered:** oz., 10c; ¼ lb., 25c; ½ lb., 40c; 1 lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.



Giant
Crimson

No. 70 Crimson Giant

Days to maturity, 30-35. A comparatively new variety, having been offered by Breck in 1905. Maturing, as it does, one week after Scarlet Globe, it will hold proportionately longer before becoming pithy. It is a Radish nearly twice the size of Scarlet Globe. It is round, bright crimson, attaining a maximum size, before becoming pithy, of 1¾ inches long by 1¼ inches in diameter. Crimson Giant is highly recommended for all general purposes. **Price, delivered:** oz., 10c; ¼ lb., 25c; ½ lb., 40c; 1 lb., 75c; 5 lbs., @ 72c per lb.; 10 lbs., @ 70c per lb.; 50 lbs., @ 65c per lb.

I wish to tell you that your Early Scarlet Globe Radish was the first crop that there was to be picked this year. Although after it had been seeded it rained and snowed and the ground was at all times frozen, still in thirty days I was picking radishes.—F. M., Green Bay, Wis.

STOKES SEEDS



Sparkler
White-Tip

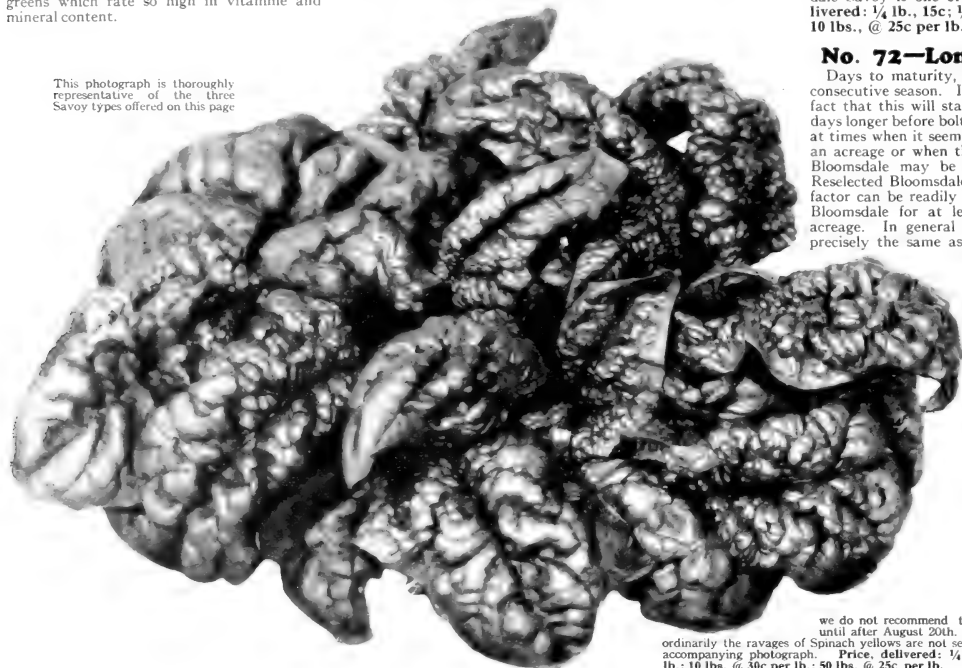
STOKES SEEDS

SPINACH (*SPINACIA OLERACEA*)

The Three Savoy Types

The illustration on this page accurately pictures the type of the three varieties we herewith describe. All three have the distinguishing savoyed or crumpled leaf, but each one has its individual place and care should be taken to order the variety which best fits your requirements. Our firm now handles vast quantities of Spinach seed each season—this in part is explained by the quality of the seed handled and in part by the enormously increased demand on the part of the consuming public for Spinach greens which rate so high in vitamins and mineral content.

This photograph is thoroughly representative of the three Savoy types offered on this page



No. 71—Reselected Bloomsdale Savoy

Days to maturity, 40-45. Named and introduced by Landreth in 1828. The word Bloomsdale was added about 1874 after the variety had been greatly improved. This variety is in greater general use in the United States than all others combined. It has sometimes been called Norfolk Savoy. Bloomsdale Savoy is very early in reaching maturity and may be planted in either the Fall or Spring. Fall plantings may be made as late as November. The leaves are of a rich dark color and thoroughly crumpled. Bloomsdale Savoy will mature quickly, but will shoot to seed proportionately fast after reaching maturity. We consider that our stock of Reselected Bloomsdale Savoy is one of the very purest obtainable. **Price, delivered:** ¼ lb., 15c; ½ lb., 20c; 1 lb., 35c; 5 lbs., @ 30c per lb.; 10 lbs., @ 25c per lb.; 50 lbs., @ 20c per lb.

No. 72—Long-Standing Bloomsdale

Days to maturity, 45-50. We offer this now for the fourth consecutive season. It is long past the experimental stage. The fact that this will stand in marketable condition from 10 to 14 days longer before bolting to seed is an invaluable asset, especially at times when it seems impossible to make a complete cutting of an acreage or when the market is unfavorable. Long-Standing Bloomsdale may be slightly later, two or three days, than Reselected Bloomsdale in attaining the same maturity, but that factor can be readily adjusted. We recommend Long-Standing Bloomsdale for at least one-half of anyone's Spring or Fall acreage. In general appearance Long-Standing Bloomsdale is precisely the same as our Reselected Bloomsdale Savoy. The leaves are intensely crumpled and blistered and free from pointed ends. The color is a deep, glossy green. **Price, delivered:** ¼ lb., 15c; ½ lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 27½c per lb.; 50 lbs., @ 22c per lb.

No. 73—Virginia Savoy

(Blight Resistant) Recommended for August and September planting only

Days to maturity, 40-45. There are two outstanding advantages to Virginia Savoy. First of all, its resistance to blight, spinach "yellows," or mosaic—a disease which is now quite general during the fall of the year in certain eastern States. The other feature of Virginia Savoy is its resistance to low temperatures.—This factor having been developed by injecting the blood of the wild Manchurian Dandelion. Since it was first introduced by the Virginia Truck Experiment Station Virginia Savoy now has been developed into an absolutely pure savoy type. Because it is composed of some 70 per cent male plants, it will quickly run to seed in warm weather and it be planted in the latitude of Pennsylvania ordinarily the ravages of Spinach yellows are not severe. We would discourage it for Spring planting when accompanying photograph. **Price, delivered:** ¼ lb., 15c; ½ lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 25c per lb.

ORIGIN—Probably a native of Persia. The works of the early Arabian physicians speak of the medical properties only. It does not seem to have been introduced as a vegetable until about the Fifteenth Century. The fact that Spain was perhaps the first European country to introduce it as a vegetable was no doubt responsible for its being known to the older botanists as Hispanach. Beckmann, who wrote about 1790, says the first use of Spinach as a vegetable was in 1351, at that time being eaten by the monks on fast days. Turner, an English botanist, writing in 1538, states that it was known in England at that time. By that time the name had developed into Spinage and Spinech, both of which terms were used.

No. 74—GIANT-LEAVED NOBEL

Days to maturity, 50-55. The growing importance of this variety is every year impressed more firmly on us. Our volume of sales on Giant-Leaved Nobel have now assumed very large proportions. Our trade has discovered that it is by far the best of the so-called smooth-leaved sorts—it having completely eliminated Thick-Leaved Viroflay, Broad-Leaved Flanders, etc. Its points of superiority are its enormous size as will be noted in photograph, together with its extremely long-standing habit.

At the present time some of the larger markets still insist on having nothing but the savory-leaf type. This prejudice, however, is rapidly disappearing, and, because of enormous tonnage per acre possible in Giant-Leaved Nobel, it is proving to be one of the most profitable varieties that can be grown. Cannerymen have taken a particular liking to it because of the bright green color of the leaf, the cooking quality of the leaf (it is easily cleaned), the large acre yield, and, what is very important, its long-standing habit. Those who do not know it will do well to become thoroughly acquainted this coming season. **Price, delivered: 1/4 lb., 15c; 1/2 lb., 25c; 1 lb., 40c; 5 lbs., @ 35c per lb.; 10 lbs., @ 30c per lb.; 50 lbs., @ 25c per lb.**

"Last year I sowed your Mary Washington seed with extra results, having the finest and largest roots in this part of the country. Also most roots per pound of seed of any seed sown elsewhere."
—O. D. W., Bridgeton, N. J.

"Your Bloomsdale Savoy Spinach has been a great producer and seller for me this season."
—W. L. S., Auburn, Ind.

"It will be of interest to you to know the wonderful results that we have got with the Marglobe Tomato seed which I ordered for my Cooperating farmers last Spring. I have interviewed all that got a packet of seed and they say that two plants must have come from each seed. The germination was almost perfect."
—H. F. K., Rocky Point, N. C.

"Had very good success with your New York Lettuce seed."
—W. W. W., Kensington, Conn.

"We have never had as fine seed as those from you."
—F. D., Anchorage, Ky.

"Your seeds are always just as you say they are, and they are always wonderful."
—D. L. E., Rochester, N. Y.

"Your Company sent me wonderful seeds last year."
—M. N., Tokyo.

"The seeds I purchased from you the last two years were very satisfactory."
—H. E. K., Willow Creek, Mont.



Giant-Leaved Nobel is the heaviest yielding Spinach in cultivation

STOKES SEEDS

SQUASH (*CUCURBITA*) PEPO

ORIGIN—Messrs. Castetter and Erwin in their very comprehensive bulletin "A systematic Study of Squashes and Pumpkins" Iowa, November, 1927, quote: "Pumpkins and Squashes are probably native plants; at least they were used by the North American Indian long before the invasion of the white man, and this fact is abundantly verified by students of American Flora and of Ethnology. Alphonse de Candolle, however, believes *Cucurbita maxima* native to the old world, and Naudsin believes *Cucurbita pepo*, *Curcubita maxima* and *Cucurbita moschata* originated in the old world. Wittmach favors the American origin of Pumpkins and Squashes, inasmuch as he found seed of *Cucurbita maxima* in old Peruvian tombs."

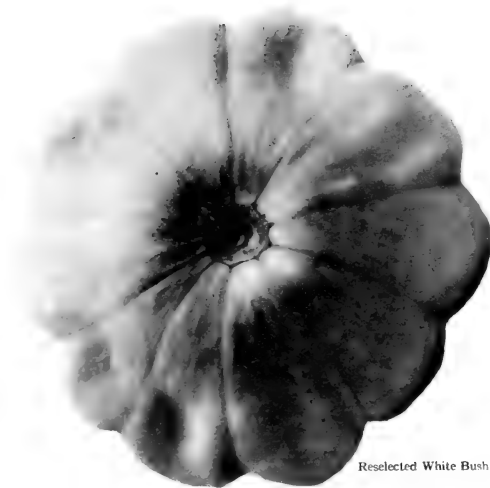
This publication completely upsets the customary classifications of Squash and Pumpkin terms that have been used very loosely for a long time in this country. The classification of Messrs. Castetter and Erwin is based on the fruit stalk characteristic, the so-called Pumpkins having a hard, woody fruit stalk distinctly furrowed longitudinally whereas the true Squash when ripe has a soft, spongy fruit stalk, which is not noticeably furrowed. By this classification, all four of the Squashes which we offer on these two pages are technically Pumpkins. Because they are known in the trade as Squash, we continue to sell them as such. Botanically all four of the varieties listed here belong to *Cucurbita pepo*.

No. 76—EARLY WHITE BUSH

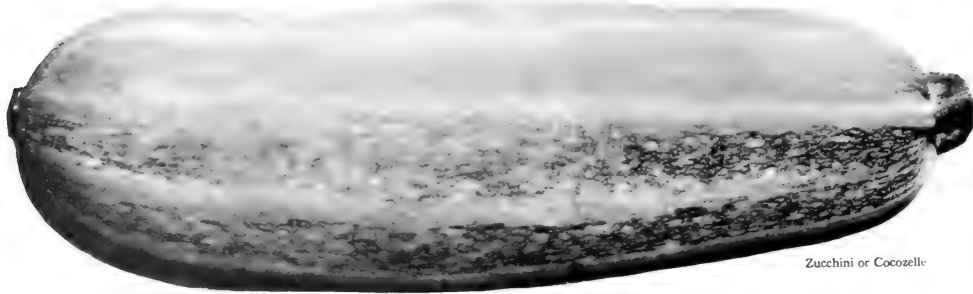
Days to maturity, 60. We offer this as the finest development of the Early White Bush Scallop, sometimes known as "Patty Pan." This strain has been developed for its pure white top. It is a distinct improvement over the usual commercial stocks of White Bush, for all of the tendency to remain green around the end has been eliminated. The fruits will average 8 to 10 inches in diameter. White Bush is distinctly a Summer Squash and as such should be gathered for use in its immature stage. Growers will find this particular strain to be of outstanding purity. Price, delivered: oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.15 per lb.; 10 lbs., @ \$1.10 per lb.; 50 lbs., @ \$1.00 per lb.

No. 75—ZUCCHINI OR COCOZELLE

Days to maturity, 70. The importance of this vegetable in this country has increased enormously during the past decade. In Florida alone the commercial acreage of this Italian vegetable marrow has assumed a place of considerable importance, both for shipment North and for home consumption. The vines of Zucchini are of a bushy habit, producing large elongated fruits. These develop to a length of about 12 inches, but they are best for table use when about 6 or 8 inches long. The early color is



Reselected White Bush



Zucchini or Cocozelle

The flavor of Zucchini is delightful and is, of course, responsible for its greatly increased popularity. In Italy it is among their most favorite dishes. In that country it is very often forced under glass in order to bring it on at an earlier season. There are a number of ways of serving Zucchini. Usually the young fruits are sliced and fried in oil. Price, delivered: oz., 15c; ¼ lb., 50c; ½ lb., 85c; lb., \$1.50; 5 lbs., @ \$1.45 per lb.; 10 lbs., @ \$1.40 per lb.; 50 lbs., @ \$1.25 per lb.

No. 77—Table Queen or Des Moines

Days to maturity, 60. This comparatively new commercial introduction is deservedly winning greatly increased popularity and it rates the consideration of all Squash growers. Table Queen was first listed commercially by the Iowa Seed Company in 1913, previous to that time having been grown by Des Moines market gardeners. Although it has only been in commerce a comparatively short time, there is abundant reason for believing that it was well-known to the Indians of the prairie long before the Discovery, a variety very similar to it having been known to the Arikara Indians of North Dakota for many generations.

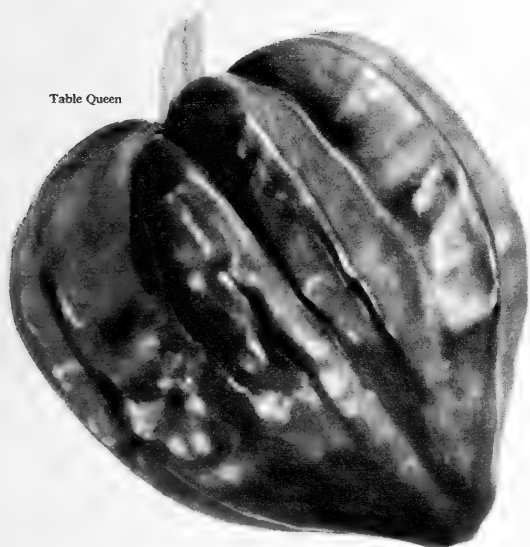
Table Queen is only about 6 inches long. It is deeply ridged. The color is a green-black. Despite the size of the fruit the vines are so prolific that the total weight of the crop is about comparable to the larger sorts. The flesh is fine-grained and may

be used for pies or may be baked. The distinct advantage of Table Queen is that one fruit is just large enough to serve two persons. The flavor is remarkably fine. When baked it cooks completely to the shell which is as thin as a pumpkin shell, but much tougher. For this reason we are of the opinion that it will make an excellent shipping Squash and will find a ready sale once the public becomes acquainted with it. Give Table Queen a place in your operations next season. **Price, delivered: oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.15 per lb.; 10 lbs., @ \$1.10 per lb.; 50 lbs., @ \$1.00 per lb.**

No. 78—Golden Summer Crookneck

Days to maturity, 70. Listed by Ferry as early as 1871. This is perhaps the best flavored Squash in the entire list and a sure vigorous producer. It is usually able to repel the attacks of the striped beetle and the squash bug. Our stock of this variety is the true Crookneck. It will develop to a length of about 15 inches. The color is a rich golden yellow, the coat is thickly warted. This strain is highly recommended. **Price, delivered: oz., 15c; ¼ lb., 35c; ½ lb., 65c; lb., \$1.25; 5 lbs., @ \$1.15 per lb.; 10 lbs., @ \$1.10 per lb.; 50 lbs., @ \$1.00 per lb.**

Table Queen



Golden Summer
Crookneck

STOKES SEEDS

No. 79—THE MARGLOBE

We offer a stock of great purity

Days to maturity, 100-135. Marglobe is the most important single variety that we offer. This is the fourth season we have carried it. It is beyond the experimental stage. We are selling it in increasing volume. We know what we are offering and have excellent reasons for saying that it is probably the finest strain of Marglobe now available in the United States. It is no exaggeration to say our firm was the first to recognize the enormous importance of Marglobe. Our preliminary investigations were carried on sometime before the Department of Agriculture formally released any seed and our interest in Marglobe has steadily grown. Until this year our large private acreage in New Jersey had to be supplemented by an equally large acreage in California.

Our own plantation of Marglobe this year consisted of some 62 acres grown near Vincentown, Burlington County, New Jersey, in a fertile area free from Wilt and other like difficulties. To begin with, our operations were protected by using stock seed supplied us directly by the originator. Following this our fields were rogued and given periodical inspections both by ourselves and by several leaders in the tomato industry, including Dr. Fred J. Pritchard himself. Our grinding machinery was used for no other variety. After the fermentation

period and the washing, our seed was dried naturally in the sun which we consider definitely superior to artificial drying for it insures

a stronger germination. (The tests have been averaging around 98 per cent.) This seed was inspected by

the Department of Agriculture of the State of New Jersey and certificate granted showing purity of type and freedom from disease.

This seed is packed and sold in individual bags under seal as an absolute protection. Stokes Marglobe will make a splendid record for itself.

Price, delivered: pkt., 20c; oz., 65c; 1/4 lb., \$2.50; 1/2 lb., \$4.50; lb., \$8.00; 5 lbs., @

\$7.75 per lb.; 10 lbs., @ \$7.50

per lb.; 50 lbs., @ \$7.00 per lb.

The Tomatoes I produced from your Marglobe seed last year were without a doubt **the last thing** in a Tomato.

H. W. P., Toledo, Ohio



TOMATO

(*LYCOPERSICUM ESCOLENTUM* VAR. *VULGARE*)

We consider the Marglobe to be the most important introduction in our generation

To begin with Marglobe is resistant to Nail-Head Rust and Fusarium Wilt. This in itself is a fundamental reason for its general acceptance. Behind this, however, is the fact that it is one of the most perfect shipping Tomatoes that has ever been developed. In general appearance it surpasses any we have seen. It has the true globe shape with a brilliant scarlet color. Probably the reason for its fine appearance is the tremendous vigor and health of the vine. We have seen a fifty acre crop in Florida that actually made over ten pickings. Many big receivers have insisted that their growers plant nothing but Marglobe. It is possible that there still are some growers who have not tried Marglobe. To all such, we cannot too strongly urge your immediate acquaintance with it. **It has proven its value.** Once again we must warn growers that the vast majority of available seed at the present time is not what it should be. Out of more than one hundred competitive stocks we have only seen one that we believe is in a class with our own. This statement is made with all sincerity

For the fourth successive year, we again want to extend our felicitations and gratitude to Dr. Fred J. Pritchard, of the United States Department of Agriculture, the man who originated Marglobe.

Just about at the close of the war Dr. Pritchard completed some crosses between the Livingston Globe and a French variety, Marvel of the Market—the latter having certain skin characteristics which seemed promising. By 1924 the selections from this hybrid were far enough fixed for preliminary distribution and trial. Since that time Marglobe's success has been phenomenal. The growers of Dade County, Florida have even suggested raising a memorial to Dr. Pritchard in appreciation of what he has done.



Dr. Fred J. Pritchard in one of our Marglobe fields, September, 1928

I am pleased with the straightforward make-up of your catalog and believe you are on the right track in eliminating so many varieties. I had a most wonderful crop of Marglobe last season and one of the strong points in its favor with me was freedom from cracks.

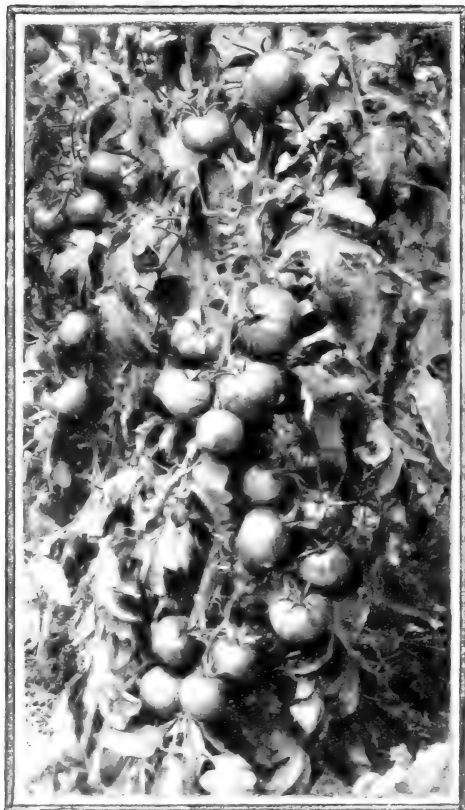
H. J. B., Northfield, Minn

I have had wonderful success with your Marglobe Tomato this year and also last year. Everybody who sees the patch has fine words of praise for them. They are so smooth and uniform, fine for slicing and are great for canning.—A. R., Greenville, Ill.



Marglobe. (Photo by courtesy of Mr. C. H. Hardison)

STOKES SEEDS



Super-Standard Bonny Best. Photo by courtesy of Prof. W. B. Mack

TOMATOES FOR FORCING

Our firm is looked to as headquarters for forcing Tomato seed. Our two strains are Super-Standard Bonny Best and Forcing Marglobe. Each is a very superior stock and each has a definite place of its own. Both of them have been grown under our own care and supervision and are offered with complete knowledge as to their type purity, productiveness, germination, etc. They are very superior strains.

No. 80—SUPER-STANDARD BONNY BEST

Days to maturity, 95-130. The famous Bonny Best Tomato was introduced by Walter P. Stokes in 1908. Our firm has been looked to as headquarters for the variety since that time. With all respect to the production methods of our competitors, we cannot report that their efforts on Bonny Best have always brought credit to the industry. There are other good strains of Bonny beside our own, but there are a number of badly run out strains. Many of the present types of Bonny have been allowed to deteriorate into a small unprofitable Tomato which cannot justify itself either in tonnage or in appearance.

Super-Standard Bonny Best, now offered by us for the past eight years, combines all of the features of the original Stokes introduction, with the added advantage of further and continuous selection. The result is that this stock represents the highest type of Bonny it has been our privilege to handle. The individual fruits average nearly one-half pound each. This stock is recommended either for greenhouse or for intensive field cultivation. Price, delivered: pkt., \$1.00; ½ oz., \$3.00; oz., \$5.00; ¼ lb., \$18.50.

No. 81—FORCING MARGLOBE

Days to maturity, 100-135. There are three principal reasons why Forcing Marglobe is so extremely successful in the greenhouse. In the first place, it is far more resistant to disease than any other Tomato we offer. In the second place, it is a very prolific bearer, and in the third place, it has the two important selling qualities—fine appearance and high table quality. This Forcing Marglobe is specially selected stock which is as pure a type as it has ever been our privilege to offer. Price, delivered: pkt., \$1.00; ½ oz., \$3.00; oz., \$5.00; ¼ lb., \$18.50.

My Tomato seed came good. One ounce Super-Standard Bonny Best gave me 6250 transplanted plants, ¼ pound Marglobe 16,000 plants, one ounce Penn State Earliana 5,000 plants.—M. K., Wenatchee, Wis.

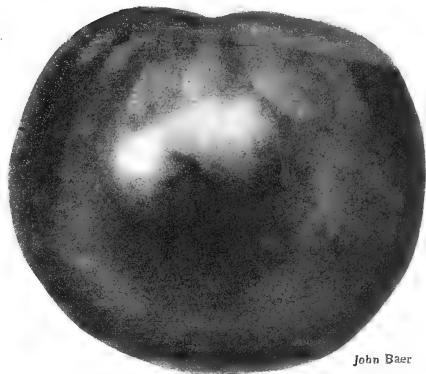


Stokes Forcing Tomatoes in Washington County, Ohio. Staking is very general in this intensive district

ORIGIN—Galenus, a celebrated Greek physician, 200 A.D., gave a minute description of Lycopersicum coming from Egypt. South America probably Peru, however, gave the Tomato to Europe in a highly cultivated form. The name is derived from the Aztec word Xitomate, the vegetable having been prized and extensively cultivated by the natives long before the discovery. It was first introduced into England in 1596, but for many years was grown only as an ornamental plant, under the common name of Love Apple, the prevailing opinion being that they were poisonous to man. The first mention of it in North America as a vegetable, apparently, was 1781. Seven years later a Frenchman in Philadelphia made earnest efforts to have people use the fruit as a vegetable, but with little or no success. The first record of this fruit being regularly quoted on the market was in New Orleans, 1812. It was first offered by seedsmen, Messrs. Gardener & Hipburn, in 1818, which was followed by Landreth in 1820. In 1835 they were on the Quincy Hall Market in Boston.

No. 82—JOHN BAER

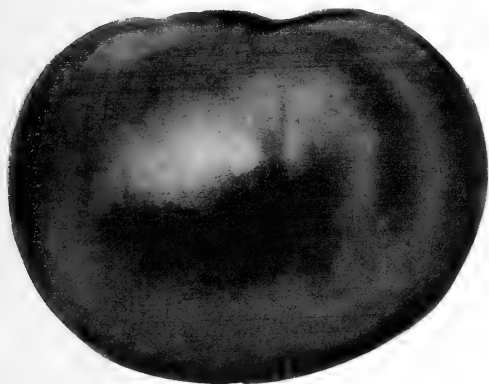
Days to maturity, 95-130. John Baer is a Tomato of the Bonny Best type, second early, prolific and profitable. The strain we offer this year has been grown from stock seed supplied by Prof. Geo. Starr of the Michigan State College. It has been put out by them under the name of Michigan State John Baer. We consider it a superior stock as to uniformity and productivity. This stock is recommended to shippers and canners. It has found a special place in the Northern tier states and in Canada where the season for Marglobe is short. This second early type has also found an important place for itself in the lower Rio Grande Valley of Texas. **Price, delivered: pkt., 10c; oz., 40c; ¼ lb., \$1.50; ½ lb., \$2.75; 1b., \$5.00; 5 lbs., @ \$4.75 per lb.; 10 lbs., @ \$4.50 per lb.; 50 lbs., @ \$4.00 per lb.**



John Baer

No. 83—PENN STATE EARLIANA

Days to maturity, 90-125. Everyone recognizes the value of having the very earliest Tomatoes on the market. Dr. C. E. Myers, of Pennsylvania State College, has developed one of the most successful strains, which we now offer for the third year. Perhaps the most impressive feature of Penn State Earliana, next to its very early maturity, is the unusual size and smoothness of the fruit. It is not unusual to mistake Penn State Earliana for Bonny Best when seeing the harvested fruit away from the vines. Another outstanding feature of Penn State Earliana is the great productiveness of the strain. Dr. Myers did not offer this to the public until he had worked on it for twelve years. We consider he has made a notable contribution. The Earliana types are not suited for heavy soils, and will not perform well on them. If you do not have a warm, sandy loam, it is best not to attempt it. Because Earliana is not resistant to wilt and to nail-head rust it is not recommended for cultivation in Florida, Louisiana or Texas. This seed has been grown directly from Dr. Myer's stock seed. **Price, delivered: pkt., 25c; oz., \$1.25; ¼ lb., \$5.00; ½ lb., \$10.00; 1b., \$20.00; 5 lbs., @ \$19.00 per lb.**



Penn State Earliana is almost as large and smooth as Bonny Best



Mr. C. R. Mason examining one of our New Jersey Tomato seed fields

STOKES SEEDS



Purple-Top White Globe Turnip

TURNIP (*BRASSICA RAPA*)

ORIGIN—A native probably of Great Britain and Northern Europe. The period when it was first brought into use in its native country, and the manner of its improvement from the native, wild and useless state is not known. However, it was used as a vegetable by the Greeks and Romans. There does not seem to have been much type improvement or much cultivation of Turnip on a large scale until the seventeenth century of our Era, since which time it has been rapidly developed and is now in common use the world over. Unquestionably, it thrives better in Great Britain than in any other part of the globe. In America there are now about twenty-five distinct varieties, although over 250 are separately named by the American trade. The Swedish Turnip, or Rutabaga, is of the species *Brassica Campestris*. It is not certain whether these two species exist separately in a wild state, but under cultivation there is a well-defined difference.

No. 84—PURPLE-TOP WHITE GLOBE

Days to maturity, 60-75. An American selection made from some of the earlier English types. Offered in this country prior to 1885. One of the late main crop sorts of excellent quality, remarkable as a keeper.

When grown for table purposes, it should be gathered when but two-thirds grown. These qualities and its attractive appearance no doubt are responsible for its great popularity. No variety of Turnip is more generally planted in America than Purple-Top White Globe. For table use we

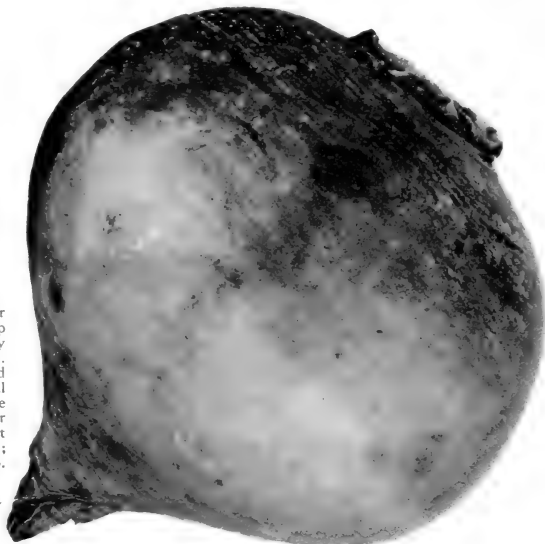
would advise early gathering. For stock purposes the root should be allowed its full growth. **Price, delivered:** oz., 10c; ¼ lb., 20c; ½ lb., 35c; 1 lb., 60c; 5 lbs., @ 55c per lb.; 10 lbs., @ 50c per lb.; 50 lbs., @ 40c per lb.

No. 85—YELLOW GLOBE RUTABAGA

Days to maturity, 115-130. The Rutabaga, as compared to the Turnip, requires a longer season for development and is more highly esteemed as a real Winter vegetable. The Turnip is better adapted to the early market. Its flesh is not as firm as Rutabaga, and generally speaking, the Rutabaga has a rougher surface than the turnip and is not so symmetrical. This feature is brought out in the above illustration. They are, however, better keepers and are more highly prized for stock-feeding. Our stock of Yellow Globe Rutabaga has a small top and is practically neckless. It will grow to a large size and will be found of excellent table quality. The color is a rich golden yellow with a definite fringe of purple around the upper edge. The Rutabaga is usually planted in rows, not later than June. We recommend that they be thinned to at least 6 inches in the row. **Price, delivered:** oz., 10c; ¼ lb., 20c; ½ lb., 35c; 1 lb., 60c; 5 lbs., @ 55c per lb.; 10 lbs., @ 50c per lb.; 50 lbs., @ 40c per lb.

This is our third season with your seed, and we have every confidence in their quality
N. W. L., McColl, So. Car.

Your seed is proving very satisfactory and we thank you sincerely for your honest recommendations.
M. B., Evansville, Ind.



Yellow Globe Rutabaga

CUT HERE

CUT HERE

CUT HERE

STOKES SEED SERVICES

HEREDITY



VIGILANCE

NAME.....

DATE.....

POST OFFICE.....

STREET, R.F.D.
OR P. O. Box.....

STATE.....

FRANCIS C. STOKES & COMPANY
Washington Square Philadelphia, Penna.

Texas Branch
WESLACO

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Canadian Branch
ST. CATHARINES, ONT.

Send your orders to the office nearest you

AMOUNT ENCLOSED

Money Order.....\$

Check or Draft.....\$

Cash.....\$

Stamps.....\$

Quantity	Var. No.	VARIETIES	Price	Quantity	Var. No.	VARIETIES	Price
		ASPARAGUS	\$ cts.			BROUGHT FORWARD	\$ cts.
1		Mary Washington Seed				CABBAGE , continued	
2		Mary Washington Roots			12	Baltic Copenhagen	
		BEANS , Lima			13	Wisconsin Copenhagen	
3		Fordhook Bush			14	Reselected Early Jersey	
4		Challenger Pole			15	Reselected Charleston	
		BEANS , Dwarf				Wakenfield	
5		Giant Stringless (Green)			16	Glory of Enkhuizen	
6		Bountiful			17	All Head Early	
7		Round-Pod Kidney (Wax)			18	Drumhead Savoy	
		BEEF			19	Penn State Ballhead	
8		Crosby's Egyptian				CARROT	
9		Detroit Dark Red			20	Chantenay	
		BROCCOLI			21	Danvers Half-Long	
10		Glory of Calabria			22	Scarlet Nantes	
		CABBAGE				CUCUMBER	
11		Viking Copenhagen			23	Early Fortune	
		FORWARD				FORWARD	

(OVER)

Quantity	Var. No.	VARIETIES	Price \$ cts.	Quantity	Var. No.	VARIETIES	Price \$ cts.
	24	BROUGHT FORWARD, CUCUMBER, continued Green Pack.....			54	BROUGHT FORWARD, ONION Riverside Sweet Spanish.....	
	25	Widemoor Wonder.....			55	Early White Barletta.....	
	26	CAULIFLOWER Riverhead Snowball.....			56	Mountain Danvers.....	
	27	CELERY Golden-Self-Blanching.....			57	Montana Silverskin.....	
	28	Golden Plume.....			58	Yellow Bermuda.....	
	29	CORN The Vanguard.....			59	Crystal Wax.....	
	30	Lord's Golden Age.....				PEAS Thomas Laxton.....	
	31	Long Island Beauty.....			61	Laxton's Progress.....	
	32	EGGPLANT Imperial Black Beauty.....			62	PEPPER California Wonder.....	
	33	Florida High Bush.....			63	Panama.....	
	34	ENDIVE Broad-Leaved Batavian.....			64	World Beater.....	
	35	Green Curled.....			65	Ruby King.....	
	36	ANISE, Fennel.....			66	Harris' Early Giant.....	
	37	KOHL-RABI Early White Salerno.....			67	RADISH Early Scarlet Globe.....	
	38	MUSTARD Southern Giant Curled.....			68	Forcing Scarlet Globe.....	
	39	LETTUCE New York.....			69	Sparkler White-Tip.....	
	40	Green-Leaved Big Boston.....			70	Giant Crimson.....	
	41	Big Boston.....				SPINACH Rescattered Bloomsdale.....	
	42	Triumph Cos.....			71	Long-Standing Bloomsdale.....	
	43	MUSKMELON The Bender.....			72	Virginia Savoy.....	
	44	Abbot's Peerless Pearl.....			73	Giant-Leaved Nobel.....	
	45	Hale's Best.....			74	SQUASH Cocozelle.....	
	46	Hearts of Gold.....			75	Rescattered White Bush.....	
	47	Edward's Perfecto.....			76	Table Queen.....	
	48	WATERMELON Weatherford Watson.....			77	Golden Summer Crockneck.....	
	49	PARSLEY Champion Moss Curled.....			78	TOMATO Marglobe.....	
	50	Hamburg Turnip Rooted.....			79	Super-Standard Bonny Best.....	
	51	OKRA Fet. Perkin's Mammoth.....			80	Forcing Marglobe.....	
	52	Pedigreed Dwarf Green.....			81	John Baer.....	
	53	White Velvet.....			82	Penn Slate Earliana.....	
		Forward.....			83	TURNIP Purple-Top White Globe.....	
					84	Yellow Globe Rutabaga.....	
					85	TOTAL.....	

No packets are available on items which carry an ounce price of 20c or less.—FRANCIS C. STOKES & CO.

PLANTING TABLES AND INDEX

Required Seed Per Acre		Required Plants Per Acre		INDEX
<i>Vegetable</i>	<i>Quantity</i>	<i>Distance Apart</i>	<i>No. of Plants</i>	<i>Page</i>
Anise.....	2 to 3 lbs.	12 x 3 inches.....	174,240	Anise.....23
Asparagus seed.....	6 to 10 lbs.	12 x 12 inches.....	43,560	Asparagus.....4, 5
Asparagus roots.....	5,000	18 x 3 inches.....	116,160	Beans, Dwarf.....7
Beans, Dwarf.....	60 to 80 lbs.	18 x 12 inches.....	29,040	" Bush Limas.....6
" Bush Limas.....	60 to 90 lbs.	18 x 18 inches.....	19,360	" Pole Limas.....6
" Pole Limas.....	30 to 60 lbs.	24 x 1 inches.....	261,360	Beet.....8
Beet.....	6 to 10 lbs.	24 x 18 inches.....	15,520	Broccoli.....9
Broccoli.....	4 ounces	24 x 24 inches.....	10,890	Cabbage.....10-13
Cabbage, seed bed.....	4 ounces	30 x 1 inches.....	209,088	Carrot.....14
" field planting.....	1 lb.	30 x 12 inches.....	17,424	Cauliflower.....16, 17
Carrot.....	3 to 5 lbs.	30 x 30 inches.....	6,970	Celery.....18, 19
Cauliflower.....	2 to 4 ounces	36 x 12 inches.....	14,520	Corn.....20, 21
Celery.....	4 to 8 ounces	3 x 2 feet.....	7,260	Cucumber.....15
Corn.....	12 to 15 lbs.	3 x 3 feet.....	4,840	Eggplant.....22
Cucumber.....	2 to 5 lbs.	4 x 1 foot.....	10,890	Endive, Escarole.....23
Eggplant, seed bed.....	4 ounces	4 x 2 feet.....	5,445	Fennel.....23
" field planting.....	1 lb.	4 x 4 feet.....	2,723	Kohl-Rabi.....23
Endive, seed bed.....	1 lb.	5 x 3 feet.....	2,901	Lettuce.....24, 25
" field planting.....	1 lb.	5 x 4 feet.....	2,178	Muskmelon.....26, 27
Kohl-Rabi.....	1 lb.	5 x 5 feet.....	1,743	Watermelon.....28
Lettuce.....	2 to 5 lbs.	8 x 1 foot.....	5,445	Mustard.....23
Muskmelon.....	2 to 3 lbs.	8 x 8 feet.....	680	Okra.....29
Watermelon.....	2 to 5 lbs.	10 x 1 foot.....	4,356	Onion.....30, 31
Mustard.....	2 lbs.	10 x 10 feet.....	436	Parsley.....29
Okra.....	6 to 8 lbs.	12 x 1 foot.....	3,630	Peas.....32, 33
Onion.....	6 to 8 lbs.	12 x 12 feet.....	302	Pepper.....34, 35
Parsley.....	6 to 10 lbs.	16 x 1 foot.....	2,722	Radish.....36, 37
Peas.....	60 to 120 lbs.	16 x 16 feet.....	170	Rutabaga.....46
Pepper.....	4 to 8 ounces	18 x 18 feet.....	135	Spinach.....38, 39
Radish.....	10 to 12 lbs.	20 x 20 feet.....	110	Squash.....40, 41
Rutabaga.....	2 to 4 lbs.			Tomato.....42-45
Spinach.....	10 lbs.			Turnip.....46
Squash.....	4 lbs.			
Tomato, hot-bed.....	4 ounces			
" field planting.....	$\frac{1}{2}$ to 1 lb.			
Turnip.....	2 to 4 lbs.			

FRANCIS C. STOKES & CO., Seedsmen
WASHINGTON SQUARE, PHILADELPHIA, PENNA.

Texas Branch
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STOKES SEED SERVICES

HEREDITY



VIGILANCE

1929